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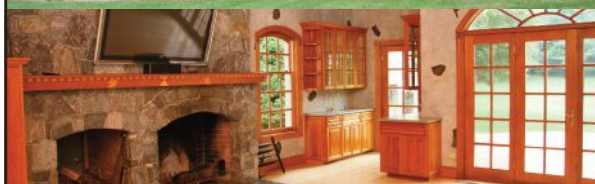


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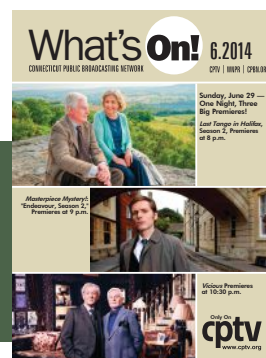
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Finding a challenging course to play in Connecticut is usually pretty easy; discovering one with great amenities—like an inviting restaurant or top-shelf pub—can be sweeter than making a hole in one.

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Father Knows Best?

We celebrate fathers in June, and are bombarded with gift idea ads pitching grills, man cave accessories and riding lawnmowers. We delight in seeing the ugly necktie and homemade card from our kids because it's from them. We stop and reflect a bit on what we appreciate about our own fathers, even if that's stereotypical quiet hard work and long-suffering.

One wonders, though, if Father's Day could become more of an opportunity to reflect on what makes a good dad—how to actually do it *well*. A man needs training and a license to drive a car, operate a boat or sell real estate, but any guy can be a father; there are so many ways to screw it up, and the impact of that has a way of repeating the cycle all over again.

Maybe there are skills that many of today's fathers need to learn from scratch because we don't even have the examples our own fathers set to go by since they lived a different experience. As more than one politician has put it, a "Mad Men" approach just won't work in a "Modern Family" world.

Ray Bendici explores the topic in this issue of *Connecticut Magazine* with "The Changing Face of Fatherhood" (pages 45-49).

So how do we learn to "co-parent" with an ex-wife or any number of combinations of step-moms and step-dads? How do we provide a consistent, nurturing influence if we only see our kids on weekends? How do we juggle fatherhood with a career path that doesn't resemble the stability of 30 years ago?

Despite the faux masculine inclination to not ask for directions, perhaps the best gift we could give ourselves—and our children—this Father's Day would be to actively learn and seek help with how to do it better.

Matt DeRienzo

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Barn at End of Raising Day



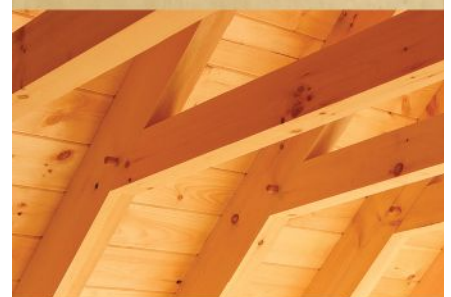
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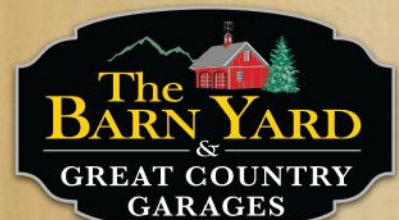
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Party Time

Perhaps you need to pay closer attention to the states controlled by the Republicans before you question the Connecticut voters' choices ["The Elephant Not in the Room," May].

If you like voter suppression, you'll love the new laws being enacted in Ohio, Florida, North Carolina and Texas; all controlled by Republicans. If you think women are so much chattel that need the guiding hand of the state legislature to tell them what's good for them by sticking big government in their doctor's offices just to be sure they're making the "right" decisions on family planning, then you'll be mad about the new laws in Texas, North Carolina, Mississippi, Alabama and Virginia. The former Attorney General of Virginia and the last Republican candidate for governor wanted to force doctors to file a police report whenever a woman suffered a miscarriage so it could be investigated. Seriously?

Perhaps the good people of Connecticut see what's going on in the rest of this country where Republicans have control and elect Democrats because they're not absolutely crazy. While Republicans talk about small government and expanding freedom, they legislate completely the opposite. The only issue they agree should be totally unchecked is for everyone to own as many guns with the largest magazines known to man. And any attempt to pass reasonable laws, in their view, is a violation of the 2nd Amendment. Democrats believe in privacy and voting rights and reasonable gun laws and helping those less fortunate. The mantra of the neo-conservative movement in this country is, "I've got mine, screw you."

So you'll excuse me if I don't wring my hands because we don't have divided government in Connecticut. The gridlock, character assassination and vitriol in Washington proves divided government doesn't work. So the next best thing is to elect legislators who share the ideals and values of their constituents. Hence, the dark blue Connecticut legislature.

*Fran Doba,
Bethany*

While it would be nice to have a more balanced representation in our state government, the GOP has itself to blame for the failure to achieve this. Most of the Connecticut GOP candidates have leaned toward the philosophy of the Tea Party crazies in a moderate state. The more moderate ones were dumped

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The Elephant Not in the Room



Is the Democrats' complete control of
state government harming democracy?



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in the primaries. Chris Shays set a good example of how to balance politics, but alas, he is no longer in the Congress or Senate.

You highlight the ethical failings of some in the Democrat-controlled House. Have you forgotten John Rowland or Jodi Rell's chief of staff? Corruption by power is not the property of either party.

I wish the Connecticut GOP would come up with a good candidate for governor or Senate who would be an example for the state and the country. That seems to be a vain hope.

Until then, you too might want to concentrate on why the present condition is persisting. Then you could use your persuasive skills to help correct the problem.

*Gabor Szikla,
North Granby*

You ask: "Is one party rule bad for democracy?"

It depends on what you mean by democracy. If you look at the states around the country, those with Democrats in power are trying to expand the number of voters, while in Republican-controlled states, the government is doing all it can to prevent (the wrong) people from voting. And here in Connecticut, at least one of the Republican candidates for secretary of the state is campaigning on making it harder to vote.

*Vincent Giambalvo,
via email*

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|first|

JONATHAN LAW HIGH



MOURNING MAREN

Family, friends, classmates and surrounding communities came together in an emotional show of support after the tragic in-school murder of 16-year-old Jonathan Law High School student Maren Sanchez on April 25. Hundreds of mourners gathered at vigils, local storefronts were decorated with purple (Maren's favorite color) and many showed support with "Milford Strong" ribbons.

"Our hearts are forever broken by the loss of our Maren," her family said in a statement. "The outpouring of compassion, support and love from the community she touched during her life and in her passing has moved us deeply and has offered our family great comfort and solace during this difficult time."

That's a Wrap!

THE GENERAL ASSEMBLY PASSED A NUMBER OF BILLS IN A FLURRY AT THE END OF ITS LATEST SESSION, BUT WHAT WAS REALLY ACCOMPLISHED?

A pesky snowstorm delayed the start of the 2014 legislative session, and though it was a shorter session in this even-numbered election year by statute (and legislators didn't have to fully craft a budget), politics did not take a reprieve. Republicans and Democrats duked it out right down to the wire, flexing their muscles leading up to November's election, proffering plenty of floor speeches and ardent support or disapproval for each issue, ostensibly debating for the good of the people but wary that any comment may be resurrected on campaign fliers in the coming months.

Election-year politics didn't just dominate the General Assembly. The year started off during the State of the State address with a litany of new policy suggestions from Gov. Dannel P. Malloy, who eventually decided to acknowledge that he was running for re-election, although everyone had already read between the lines after his announcement of a seemingly politically motivated \$55 tax rebate, which as it turns out, was a promise he'd later have to rescind.

Much of this session was spent debating issues already decided in the previous year, while some bills passed last session still haven't gone anywhere.

In short, it was politics as usual—rehashing what was done before, pointing fingers and stalling, and celebrating the victories that incumbents hope to ride through November.

In an unlikely twist, Keno again dominated, careening through a will-they-

won't-they repeal discussion until nearly the end of the session. Passed as a budgetary fix last year, despite Republican opposition and polling that showed it was unpopular, Keno was repealed as part of the budget in this session, a year after it was penned and agreements between the state and Native American tribes and casinos began.

The budget was the cause for the back-and-forth nature of the session—when numbers looked good, Keno seemed like the thing to nix as politicians who argued it as a necessary evil last year now didn't see the need to implement it. But then when the \$500 million projected budget surplus shrunk dramatically—killing Malloy's proposed \$55 tax rebate for taxpayers—Keno looked like more of sure bet to make up the shortfall. Ultimately, however, it met its demise as the legislature opted for other budget fixes.

Keno wasn't the only issue to be resurrected. Democrats crafted much of their legislative playbook after the State of the Union address given by President Obama—taking up the causes of increasing the minimum wage, extending pre-kindergarten and launching a statewide retirement account.

Minimum wage was an issue that had been decided by the legislature last year, and was already set to increase incrementally in future years. But on the heels of Obama's speech and his subsequent visit to Connecticut, the General Assembly decided to again increase it, this time to the \$10.10 wanted by the President on a federal level.

The new legislation will increase the minimum wage in 2015 to \$9.15, \$9.60 in 2016 and to \$10.10 in 2017. Connecticut is now the first state to sign a law raising the minimum wage to \$10.10.

Responding to both Obama and Malloy having cited the need for an increase in the opportunities for early childhood education, the legislature moved to create 1,020 school readiness slots as well as a "Smart Start" grant program to expand preschool opportunities further in the next year, and thousands more in following years. The plan is for the program to continue to expand to include more students.

"Retirement for all" is an issue the legislature has repeatedly signaled as one it needs to address, but still isn't sure on what course to take. In 2013, it was proposed to create a state-run retirement fund for those without an employer-sponsored retirement plan, but that never came to fruition. In this session the issue went further with the state now creating a Connecticut Retirement Security Board, which is tasked with developing a retirement program and submitting it to the legislature by April 2016. The panel is to look into what it would take to create such a program in the state—so expect this issue to crop up again in the coming year.

The legislature often creates task forces and directs them to suggest legislation, giving a deadline for proposals. Last year in the wake of the shooting at Sandy Hook Elementary School, a bill was passed that restricts the



Gov. Dannel P. Malloy (at right) addresses the Connecticut House and Senate on the final day of this year's session.

AP PHOTO/JESSICA HILL

release of photos and audio recordings for all homicide victims. A task force was formed to look into the issue and make recommendations, and although recommendations were made—such as one that would have changed Freedom of Information laws to only allow the public to inspect materials privately, and then go through a process to get copies and prove there's a need to publish such information—none was acted upon by the legislature this year.

There are other issues taken up by the legislature last year that haven't gone anywhere.

Connecticut legislators patted themselves on the back last year for passing a GMO-labeling bill, which stipulates that genetically modified foods be labeled as such—but one of the bill's stipulations, requiring other states to pass similar legislation, has stopped it from actually going into effect.

Although Connecticut became the first in the nation to pass a bill requiring GMO labeling, Vermont will be the first to have the law go into effect, as it is not tied to other states. Connecticut's law will only go into effect if four other states adopt a labeling law. One state must border Connecticut, and the total population of the states must exceed 20 million based on the 2010 Census.

New York has taken up the issue and may pass it in this year's assembly. Maine passed a law similar to Connecticut's in regard to the stipulations, which means Maine and Vermont's passing of GMO-labeling laws will contribute to Connecticut's ability to have its

law go into effect. However, it still is a year away, at least.

Some of the more hotly contested issues of 2013 were left alone—including gun-control laws and campaign-finance rules.

In an election year, changes to the controversial gun-control legislation stayed far from the legislature. The gun-control laws were upheld in court and deemed constitutional despite at least one lawsuit opposing the laws—but the issue will be revived leading up to the election, and is expected to become part of the debate in the race for governor.

Though changes in the overall tax code for the state would have likely pleased some residents, proposals by House Speaker Brendan Sharkey fell flat in the Senate. Any kind of tax reform—whether it be changes to the nonprofit tax structure or automobile taxes—will not be a campaign issue this year.

Another highly controversial issue that has been pushed to another year is physician-assisted suicide, which, despite public-opinion polling and lobbying, wasn't taken up by the legislature this session.

In the end, Democrats and Republicans will, of course, disagree in their assessments of the year. Democrats will herald their list of accomplishments while Republicans will argue that residents are safest when the Democratic majority isn't in session.

"The only good news about this year's session is that it's over," Republican party chairman Jerry Labriola Jr. said in a statement. | J.S. |

| in brief |



River Monster

In May, a rare 7-foot Atlantic sturgeon washed up along the banks of the Connecticut River in Lyme, far from its supposed habitat. The 100-lb. "monster" fish—an endangered species once thought to be extinct—was discovered to be a female, possibly 12 years old and carrying eggs. Although tests were being done, biologists were unsure if the discovery means Atlantic sturgeon are returning to the region or if this was only a single specimen that had lost its way.

Still Revolutionary

The state of Connecticut has rolled out the next phase of its "Still Revolutionary" tourism campaign with the aim of enticing summer travelers to visit the state. Entitled "Revolutionary Thoughts," the \$3.4 million ad campaign pairs two Connecticut destinations that make for a great getaway together, and includes historic and contemporary spots as well as cultural, outdoor, active and family-friendly activities. The ads will air across the Northeast throughout the summer with a reminder that Connecticut's size makes it a great place to easily explore by car.

Time to Go?

According to a recent Gallup survey, Connecticut came in second (to Illinois) on the list of states whose residents would leave if they could. Citing high taxes, cost of living and the high cost of doing business, 49 percent of those asked said they would like to move. In the same survey, participants were asked if they were planning on moving in the next year and Connecticut once again finished among the highest in the nation, with 16 percent making plans to go. The biggest reason given for impending departure was employment or business reasons.

Spacey Speaker

In May, NASA astronaut Rick Mastracchio gave the commencement address for UConn's engineering school—from space! The UConn grad and Waterbury native, who was aboard the International Space Station in orbit around the Earth, addressed more than 400 graduating seniors and their families via a recorded address, and received an honorary doctorate. Mastracchio returned from his eight-month mission two weeks later.

A Rash Return

Once thought to have been eradicated, the highly contagious respiratory disease measles has returned to Connecticut with a vengeance (of sorts) as at least four cases have already been reported in the state this year—for perspective, there had only been three total cases reported from 2006 to 2013. Health officials suggest that the viral disease has returned because of the anti-vaccine movement, where many parents are electing to not have their children immunized for many common childhood diseases.



Can Connecticut's Oldest Castle Be Saved?

ONCE UPON A TIME A GROUP OF COMMUNITY ACTIVISTS, AND STATE AND CITY OFFICIALS, RUSHED TO SAVE A HISTORIC CONNECTICUT CASTLE....

Danbury's Hearthstone Castle is crumbling.

The roof and three floors of the historic structure have almost entirely collapsed. The once ornate interior has been reduced to a pile of rotting wood, broken glass and other debris. Trespassers frequently breach the fence surrounding the castle, and there's graffiti and other signs of vandalism.

But the majestic stone walls of Connecticut's oldest castle (which is owned by the city of Danbury and located on the 722-acre grounds of Tarrywile Park) remain largely unscathed by the ravages of time. Would-be castle preservationists in the Danbury area say that even in its present state there's a magic to the place, and there's still time for the tale to conclude with a happy ending.

"Do you have vision?" Mark Nolan asks me on a recent afternoon as he unlocks the chain link fence around the castle. Nolan is the treasurer of Friends of Tarrywile Park, a nonprofit organization that supports the park and whose members are coordinating efforts to save the castle. Nolan is opening the castle gates to give me a peek inside its damaged interior. On this trip we're joined by Susan Lauermann, chairman of the Friends of Tarrywile Park.

"Unfortunately, this is what it looks like," says Lauermann as the debris inside and around the castle becomes visible. Yet it's clear that Lauermann and Nolan see something more when they look at the castle—they see beyond its 30-foot turrets and dark stone

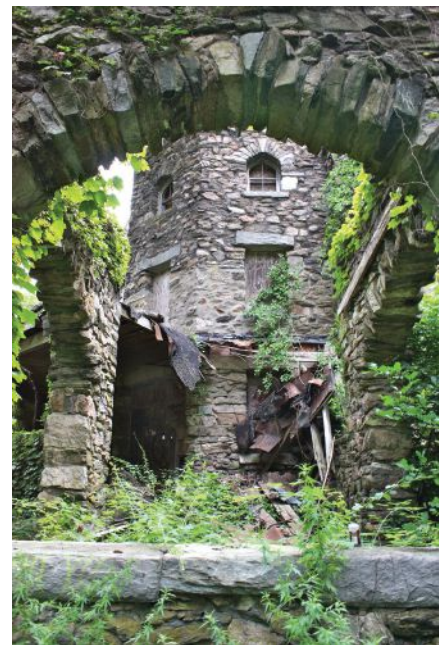
walls with ivy clinging to them. They see an architectural wonder that is still standing and could become a significant draw for the area.

"When you come up to the castle you get that 'wow!' factor," Nolan says. He points out that the deterioration even adds to its mystique. "It's the ruin in the woods, the castle in the woods."

Restoring Hearthstone and turning it into a tourist attraction like Gillette Castle on the Connecticut River in East Haddam is not a fairytale dream, Nolan and Lauermann insist. In fact, it's closer to becoming a reality than ever before.

Last year, the castle—which is 115 years old and predates the better-known Gillette Castle by about a decade and a half—was the subject of a study funded by a grant from Connecticut's Department of Economic and Community Development's Trust for Historic Preservation. The goal of the \$50,000 study was to assess the edifice's condition, integrity, cultural and historic value, and look at its possible uses as an economic generator for the region. The conclusion was that structurally, the exterior stone walls are in good shape (though in need of work), that the site was historically and culturally significant, and that restored, it could attract tourism.

The report estimated that Hearthstone could be stabilized in its current state and the debris and property cleaned up for about \$450,000. Restoration options include converting it into an open-air garden and



removing the remaining wood in the structure, which would cost approximately \$1.7 million, or the creation of a multipurpose area with a museum and exhibit space in the basement and a conservatory in the rest of the structure, with a retractable or skylighted roof, for \$7 million.

While a multimillion-dollar renovation is unlikely (unless the project attracts the attention of a rich benefactor), Nolan and Lauermann say preserving the castle and then moving forward in phases is doable. They say it would likely be a 5- to 10-year process as they build community support and interest.

Hearthstone was constructed on top of a

high hill at the end of a steep dirt driveway off Brushy Hill Road between 1896 and 1899. It was built by E. Starr Sanford, a successful New York portrait photographer who invented an early movie camera. In 1918, Charles Darling Parks purchased it, gave it its current name and presented it as a wedding present to his oldest daughter, Irene. Members of the Parks family lived in the castle until 1985, when the family sold it, the nearby Tarrywile Mansion and hundreds of acres of land to the city of Danbury. At the time, the city focused its resources on maintaining the park and the mansion. The stone structure was left to deteriorate.

Since the city purchased the property, every few years there has been talk of something being done with the castle but the necessary funding has never been available. This round of interest is different though, say those involved.

"My ultimate dream is to see the castle restored," says Judith Durkin of Danbury, who has been involved with the preservation efforts. "I would like us to begin with phase one, which is to clean out the inside and get the grounds cleaned up. Eventually what I would like to see is at least the first floor restored and then it could be used for something—whether it would be an educational center, whether it would be used for conferences, I don't know. We haven't really gotten to that point yet."

Durkin has a personal connection to the castle; it was the home of her grandmother, Irene Parks Rathmell. She remembers the castle in its glory days and hopes some of that glory can be recovered.

"There seems to be a lot of enthusiasm," says Becky Burr-Petro, executive director of Tarrywile Park and Mansion. Burr-Petro has worked at the park for 17 years and has seen interest in the castle flare up and then die down again. "Since I've been here, this is the most excitement and the most movement we've had surrounding the castle," she says.

"People know it's there, but of course, we haven't publicized it because of safety factors. Once restoration moves forward and it is an open-air pavilion we could advertise it more as part of the park," she says. She adds she's confident a restored Hearthstone would draw crowds. "I'm sure you'd get quite a lot of people who want to do pictures up there, not only wedding pictures but just everyday pictures to capture the beauty of the facility."

There are no signs marking the castle, so visitors looking to find it should first park in the upper lot near the mansion. From there, follow the road to what looks like the park's exit. Cross over Brushy Hill Road to a gated dirt driveway, and up that short-but-steep road is Hearthstone Castle. | E.O. |

For more about castles in Connecticut, visit connecticutmag.com/ctcastles.

| first | sports



A Special Effort

ATHLETES FROM ACROSS CONNECTICUT ARE GEARING UP TO COMPETE IN THE 2014 SPECIAL OLYMPICS USA GAMES IN NEW JERSEY LATER THIS MONTH.

Sharon Rivera's dreams of Olympic Gold were slipping away.

It was 2010 at the Special Olympics USA Summer Games in Lincoln, Nebraska, and the Connecticut basketball team, which Rivera was playing on, was in trouble. With less than a minute left in the gold medal game, Connecticut was down by two points and seemed on the brink of defeat. Rivera wasn't about to let that happen.

"With 34 seconds left I get the ball and I tied the ballgame," recalls the 34-year-old Special Olympics athlete from Meriden. The team went on to win and playing in the epic game is something Rivera will never forget.

"That was the most memorable thing," she says with fondness.

Rivera will get another shot at Olympic glory this summer when she competes with Connecticut's volleyball team at the 2014 Special Olympics USA Games, which will be held in and around Princeton, New Jersey, June 14-21. During the games, 76 athletes and unified partners (an athlete without intellectual disabilities who trains and competes with their peers with disabilities to encourage inclusion), 22 coaches and two delegates will represent Connecticut as they square off against athletes from across the country.

High school senior Matt Capobianco competes with Connecticut's soccer team as a unified partner. When the 17-year-old tells people he's on the soccer team, they often tell him how nice he's being. But Matt doesn't see it that way.

"I really enjoy getting to know the athletes," says Capobianco, who attends Jonathan Law High School in Milford. "Most people don't understand it's not really volunteer work, it's more socializing. As a group we have practice every week and [often] after practice we go to someone's house and have hamburgers and hot dogs, and we just socialize for a little while. It's really, really nice."

Capobianco says he and his teammates are excited for the chance to compete against players from around the country. "The athletes and the partners are really excited to be going to New Jersey this summer. It will be a fun week," he says.

Capobianco has been involved with Special Olympics for as long as he can remember. His uncle, David Dennin,

has intellectual disabilities and competes with the Special Olympic team as a weightlifter. Matt's father, Chris Capobianco, is the head coach of Connecticut's weightlifting team. The elder Capobianco says working with Special Olympics is a great experience.

"I enjoy coaching and seeing the athletes improve during practice, and then seeing them in the competition," he says. "When they succeed on making a lift, or have a personal best, their reaction is really great to see and it's really heartwarming."

Special Olympics started in the 1950s and early 1960s when Eunice Kennedy Shriver (sister of John F. Kennedy) saw how unfairly people with intellectual disabilities were treated and noticed that many children with intellectual disabilities didn't even have a place to play. Her efforts resulted in the first International Special Olympics Summer Games, held in July 1968 at Soldier Field in Chicago. In the decades since, the games have continued to grow, and as of 2013, there were more than 4.2 million athletes and 70,000 competitions around the world.

Matt Capobianco says that being involved with Special Olympics competitions is a great opportunity for anyone. "You make new friends and you get to hear people's stories and you just have a good time," he says.

For her part, Rivera is looking forward to another shot at Olympic gold. She says, "I'm looking forward to going to New Jersey and just meeting other athletes and coaches from other states and you know, just making new friends." | E.O. |

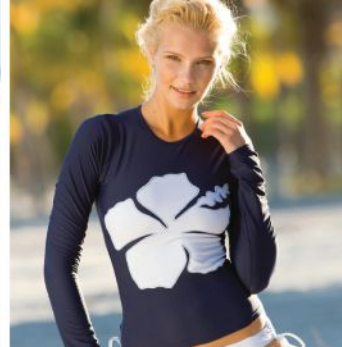
For more information visit: www.soc.org.

Special Olympics athlete Sharon Rivera and unified partner Matt Capobianco.





by Douglas P. Clement



Cool Connecticut is a Haven For Hot Swimwear Designs



Letarte Sizzles; June Warehouse Sale

If you don't know the designer swimwear label Letarte—whose line includes cover-ups, sportswear, resort wear and après soleil cashmere—June is the perfect time to get acquainted.

Letarte, created in 2000 by sisters Lisa Letarte Cabrinha, the Maui-based designer, and Michele Letarte Ross, the company's Connecticut-based president, is holding its annual Warehouse Sale in Fairfield June 15 to 21, a highly anticipated event that sees women gather socially while lining up to get in first on opening day.

This "bathing suit bonanza" launches June 14 with an exclusive pre-sale period from 6 to 8 p.m. to benefit the American Cancer Society's Relay For Life initiative. Tickets, at \$100 each, offer access to deeply discounted tunics, caftans and swimwear before the sale begins at the warehouse at 160 Carter Henry Drive. (Letarte adds new items to the sale each day.)

Letarte is known for its signature prints, intricate adornments and lavish detail. And, as the website says, "The Hawaiian authenticity of the label blends a Bohemian island essence with chic global aesthetics."

What's new this beach season?

"We have several fabrics that we run year-in, year-out and we're constantly updating that," Michele says, mentioning that the look of Letarte's iconic Moon Skull Rashguard is being freshened with a deep turquoise color, offset by orange for great pop. "We're seeing a lot of activity in one-pieces," she adds. "Our lines are really known for being fresh and innovative and detail-oriented, and we try to cover that across the board. There's always a little bit of design surprise."

The label is a darling of *Sports Illustrated's* annual swimsuit issue. Letarte's designs have been on the cover twice—in 2005 and 2013, when model Kate Upton wore a white mesh bikini in an Antarctica photo shoot.

Letarte also created the swimsuit that graces the cover of the coffee table book *Sports Illustrated Swimsuit: 50 Years of Beautiful*. Lisa Letarte Cabrinha combined 50 years of magazine covers into the signature print designed especially for the two-piece halter, Letarte says online.

Beyond *Sports Illustrated*, Letarte is an in-demand label for lots of celebrities, including Kate Hudson, Giada De Laurentiis and Megan Fox.

"Our Letarte stores have inspired us to create a luxe year-round experience for our customers by bringing them from the beach to the street with dresses, tunics, swimwear and Après Soleil Cashmere," Michele says on the website. "Whether I am visiting our Madison Avenue store on a snowy Saturday or in the Palm Beach boutique on a sunny afternoon, I hear the same sentiment repeated—Letarte takes you away to a different place. It's the vibe in our stores, an embellishment on a tunic, a pattern on a bikini ... what started out as a brand has evolved into a lifestyle."

As high-gloss as all of that might seem, Letarte is anchored by easy-to-love passion and integrity. In 2012, for example, Letarte was inducted into the Made in USA Foundation Hall of Fame.

Even better, Letarte is a label for all stylish women. Those who might not feel comfortable in the Moonlight Ruffle Bikini would love the gorgeous one-piece suits or tankinis; they're very sexy without being very skimpy.

If a warehouse sale isn't your thing, head to the Letarte boutique on Greenwich Avenue in Greenwich, (203) 992-4377, or shop online. Everything you need to know is at letarteswimwear.com.

Besita Boutique: Sexy Empowerment

On one of those spring days that were too common—when you wondered if winter would ever stopping rattling its cold bones at you and truly go away—entering the Canton domain of Sherlyn Marsh and her online resort and swimwear store, Besita Boutique, was like being transported to South Beach in Florida.

Marsh's domain is a haven of bright, calm warmth, accented by the happy pop of white on white, nautical themes and—most notably—imagery showing off the essential beauty of the female form, especially when adorned by the often daring and always beautiful swimwear being produced by today's top designers.

A single mom and second-career entrepreneur, Marsh is dynamic and driven, qualities that will ensure success when combined with her best quality. It's not her youthful vibe, her own beauty or how well she gives shape to the swimwear lines she curates for customers—it's her passion.

Evident in everything she says and does, it rises to the top in our meeting in two different narrative threads that, seen the right way, are about the same thing: empowering women by helping them accentuate their beauty, strength, integrity and more.

The first story, the big headline, may not seem at first to come from that place. Referencing an announcement the world won't formally hear until Mercedes-Benz Fashion Week Swim in July in Miami, Marsh reveals that she's working to finalize an arrangement to partner with Los Angeles-based fine art photographer and media world phenomenon Steve Shaw.

Among other things, Shaw is the founder and publisher of the quarterly art book/magazine entitled *Treats!*, which is described in its Twitter profile as the venue "where sensual photography, fashion, art, and engaging editorial intersect with the ultimate in luxury lifestyle publishing." Sensual photography means the models are naked (in a fine art photography way).

Marsh calls the partnership—whose details were still being sealed in early May—the biggest business decision of her career. (In the works for the last few years and online for some time, Besita is a young venture that held its "official debut" at the end of May.) In working with Shaw, she says, "All of the products I sell will be shot in-house." The images you see now at Besita come from the swimwear designers. That will change when Marsh heads to L.A. soon for a week of shooting swimwear with Shaw and five or six top models.

The other story that resonates is about the experience of a Besita client Marsh invited to the Besita headquarters. She was getting married and wanted to look her best on the beach. Besita's staff put together an ensemble that made not only look great but feel gorgeous.

"The way she felt ... That is what does it. That is it," says Marsh in describing both Besita's goals and her sense of fulfillment. "That's what I want to translate ... a sense of empowerment on so many levels." For Besita, that empowerment even extends to a scholarship fund to assist young women with college tuition, with more than \$10,000 distributed.

Besita, says Marsh is not in the business of selling swimsuits: "We want a look." Increasingly, the looks Besita can curate are among the best in the business. Marsh showed off the white croc-patterned box she had made for shipping apparel and even gift cards—and those boxes will be carrying swimwear designs created exclusively for Besita by such top names as Caitlin Kelly, Beach Bunny, Montoya and Letarte.

And those sexy swimsuits—if you think you have to look like the models Steve Shaw typically works with to look good in these designs, think again. The client mentioned above who came to the Besita headquarters wasn't a Size 2, but she did leave looking and feeling great.

To learn more, head to website besitaboutique.com.



Stepping Out

1. Deborah Gaudet, curator of Film & Theater at the Wadsworth Atheneum Museum of Art, led a discussion on film appreciation at the Town and County Club dinner in Hartford's West End on April 24. Pictured (l-r): co-chairs Verne Mahoney and Priscilla Viets, Film Committee Chair Jay Morgan, Deborah Gaudet and co-chair Pat Salner.

(photo by Susan R. Barney)



2. A record \$1 million was raised at the University of New Haven's Annual Scholarship Ball on April 12. Pictured (l-r): Dr. Marc Benhuri '69 B.S.; Michael Quiello '74 B.S.; Phil Bartels, chairman of the UNH Board of Governors; UNH President Steven H. Kaplan; Charles Pompea '71 B.S., '90 EMBA; and Alice Gao '94 MBA. (photo by Stan Godlewski)



3. The Fidelco Guide Dog Foundation capped off National Volunteer Month by celebrating with more than 350 volunteers at their annual Volunteer Recognition Day event on April 26. Pictured (l-r): Frank Senior with Fidelco guide dog "Que," Fidelco CEO & Executive Director Eliot D. Russman, and Fidelco volunteer puppy raiser Chelsea Cracco with "Ella."

(photo courtesy of Fidelco Guide Dog Foundation)



4. The Honorable Robert N. Chatigny and Justice Richard N. Palmer were guest speakers at The Town and County Club's Law Day celebration on April 9. Pictured (l-r): The Honorable Robert N. Chatigny, luncheon co-chair Carol Covello, the Honorable Alfred V. Covello, luncheon committee member Nancy C. Murray and Justice Richard N. Palmer.

(photo by Susan R. Barney)



5. The Jordan Matthew Porco Memorial Foundation held its 3rd Annual Jordan's Journey Gala at Mohegan Sun on March 8. Gov. Dannel P. Malloy was among those in attendance. Pictured (l-r): Leah Nelson, Taylor Porco, teen stand-up comic and mental health activist Kevin Breel, Sheila Boushee, Marisa Giannella-Porco, Gov. Malloy and Ernie Porco.

(photo by Brian Ambrose Photography)



To submit photos, contact Kate Hartman at (203) 789-5233, or khartman@connecticutmag.com.



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Mystic Kids

By MICHELLE BODAK ACRI

Fun in the sun

It's hard to resist June in Mystic Country. The sky is blue, the sun is bright and there's the fresh scent of salt in the air. Are you ready? Because we are. We have fireflies to chase, toy boats to build, masterpieces to paint, ice cream sundaes to assemble, a circus to join, and kites to fly—and that's just to start. Family fun in the sun is our specialty, and the summer just beginning. Quick—grab the kids and silence that cell. We'll be waiting.



Ladies and gentlemen . . .

. . . children of all ages: The circus is coming to town! [Insert wild calliope music here.] Its next stop? Essex Station. The “Valley Railroad Circus Train and Big Top Show” returns to the **Essex Steam Train** (800/377-3987 or essexsteamtrain.com) July 19, 20, 26 and 27. This rolling, rollicking show includes a ride aboard an authentic circus train (which visitors board from off-site parking) for a journey to the circus grounds at Essex Station, a thrilling acrobat show in the Big Top tent, and a bustling circus midway complete with kiddie rides, slap-happy clowns, a petting zoo, live entertainment, sweet circus treats (mmm...cotton candy) and clown noses all around. All together now: “Join the circus like you wanted to . . .”

By the sea, by the sea

Tale of a Whaler is a half-hour interactive children's show at **Mystic Seaport, Museum of America and the Sea** (860/572-0711 or mysticseaport.org), that teaches all about the wild world of 19th-century whaling. Kids can also: craft their own toy boat; dip their own candles; stop by Australia Beach to learn about blue immigrants like the green crab and dead man's fingers that have hitched rides on the bottom of ships; check out a “Nav Quest” kit in the Nautical Instruments Shop and find their way around the museum using the navigational tools of a sailor; climb aboard a pint-

sized sailing ship, tugboat and fishing dragger in the wooden boats playground; or pick up art supplies at the Art Spot and set out on the museum grounds to create their own maritime masterpiece.

The Children's Museum lets kids seven and under swab the decks, dress in sailors' garb and even “sleep” in ships' bunks. The Discovery Barn is filled to the rafters with interactive exhibits that invite kids eight and up to show off what knots they know, learn secret forms of communication between ships and develop good teamwork by furling a sail, among other options. Pastimes & Playthings is an activity center for all ages where text-happy kids can instead step back in time and try their luck at an old-fashioned game of skittles or checkers, test their skills with tavern puzzles and toys of long ago or put on a show at the puppet stage.

For flag-waving family fun, plan your visit for July Fourth and the seaport's Independence Day Celebration circa 1876, which includes boat races on the Mystic River, military exercises with the 27th Connecticut Volunteer Infantry, 19th-century lawn games and a picnic on the green, a parade, an old-fashioned spelling bee for the kids, live performances by the Mystic Seaport TaleMakers and a concert by the Mystic Silver Coronet Band.

Overnight sensation

The building that now houses the **Old Lyme Inn** (860/434-2600 or oldlymeinn.com) was

constructed circa 1856 by the Champlain family and was the center of a 300-acre working farm. In fact, at the turn of the century many of Old Lyme's famous Impressionist artists hauled their painting wagons into the fields and woodlands of the farm, and used its barn as a studio.

The 13 guest rooms here were fully restored upon the inn's April 2012 reopening so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. And the best news yet for families hitting the road this summer? Children are welcomed in rooms one through eight.

At the restaurant, Executive Chef Jacob Ennis specializes in farm-to-table cuisine. Options at Sunday brunch may include crispy French toast with blueberry maple syrup, crab cake salad with mixed greens, avocado purée and citrus vinaigrette, or a “famous” grilled cheese served with local tomato soup. As for dinner, think along the lines of lobster mac & cheese, hazelnut-crust trout with black rice, haricots verts, caper and beurre blanc, and seared liver with bacon lardons, roasted fingerlings, parsley chiffonade and lemon oil. For kids not interested in eating their liver, there is indeed a children's menu that covers kid-friendly favorites like penne with meatballs, fish and chips and chicken tenders. Every kid gets to finish off with a “build your own” sugar cookie for dessert—sweet!

Note to parents looking to combine a little education and hands-on fun: every Sunday through December is Make-A-Painting Sunday at the Florence Griswold Museum, the wonderland of American Impressionism, right across from the inn. The program is free with museum admission and encouraged for visitors of all ages. Canvas, palette, paint, brushes, a smock and a quick lesson in color mixing are included. In good weather, your budding artists may even paint "en plein air" just as those Old Lyme impressionists did more than 100 years ago.

Can we go outside?

How wonderful that this time of year our answer to this oft-asked question can almost always be a joyful "Yes!"—and have **The Bowerbird** (860/434-3562 or thebowerbird.com) in Old Lyme to help with that. This Mystic Country landmark, celebrating its 25th(!) year in business in 2014, specializes in what the friendly folk here like to call "impulsive necessities"—some 4,500 square feet of them as a matter of fact. We're talking anything and everything: gadgets for your kitchen and gizmos for your pet, snazzy jewelry, the entire Vera Bradley collection, gourmet goodies, greeting cards from more than 60 companies, custom stationery, books, garden accessories, and, yes, lots of awesome stuff for kids looking to head outdoors in their quest for summer fun. Seriously cool contenders include: the big, bouncy Y'all Ball (32 inches in diameter); the Vintage Slip 'N Slide that's a full 16 feet long; Ringstix, high-flying rings you launch some 50 feet

into the air; Aerobie Skylihter discs, whose bright LEDs light up the night; scores of colorful kites (the wiggly, giggly purple jellyfish is a favorite); and, finally, Creature Peepers (with 3x magnifiers) for when your little scientists are ready to explore. Ladybugs and crickets and worms—oh my!

Just us girls

Sanno, the celebrated spa at the **Saybrook Point Inn & Spa** (860/395-3245 or saybrook.com), takes its name from the Latin word meaning to "make sound" or "heal." Its goal is to help its guests "be well, look well, feel well, eat well, and enjoy [the] spa as part of all the things [you] do to take care of body and spirit." Treatments such as a Shea Butter Rock Massage (*ahh...*) and a Sanno Organic Facial go a long way toward accomplishing just that. Bonus: the Saybrook Point Inn was the first certified "green" hotel and marina in Connecticut, and the spa, part of the Green Spa Network, follows this same commitment to the environment.

When accompanied by an adult (that's you), kids between the ages of 12 and 15 can choose between a manicure, pedicure, facial or makeup application—how's that for a cool way to teach tweens and teens how to look (and feel) their best? Teens 16 and older, meanwhile, have the full spa menu at their disposal. Our vote? The Sanno Scrub, a personalized organic body polish created for each specific skin type.

Afterward, indulge in some girl talk backed by blue-water views at Fresh Salt, where modern

American cuisine tastes that much better due to an emphasis on fresh, seasonal, locally grown foods. Think Bomster Stonington scallops right off the boat, grilled Block Island swordfish chop, and cassoulet with duck confit, Toulouse sausage, smoked bacon and baked beans. A children's menu focuses on classics like good-ol' pb&j, burgers, dogs, fish sticks, fries and New England clam chowder.

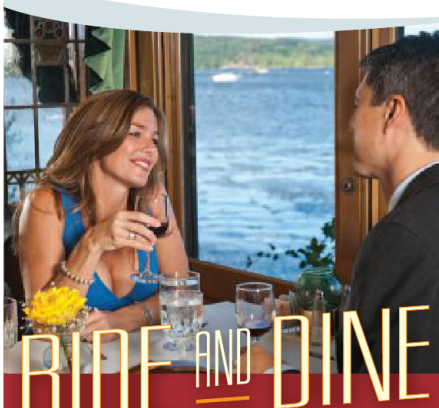
Critical info for any parent staying overnight with a child: Yes, there is a pool. Two, in fact—one out in the fresh salt air, the other indoors, the renovation of which is scheduled to be completed by the end of June.

Outlet bound

If there's one thing you can count on, it's a constant need to shop for kids' clothes. (Who ever told them to keep growing and growing and growing?) Shorts and T-shirts, sandals and sneakers, swimsuits and sundresses... the list of things they've out grown goes on and on. **Clinton Crossing Premium Outlets** (860/664-0700 or premiumoutlets.com) works hard to make your shopping excursions (and thus, your life) that much easier by offering discounts of 25 to 65 percent on brand-name merchandise at more than 60 shops. Favorites include: Hanna Andersson for pretty-as-a-picture kids' shorts, skirts, leggings, dresses and jammies; the Gymboree Outlet for colorful lines of mix-and-match; Polo Ralph Lauren and Gap factory stores for preppy-chic weekends by the

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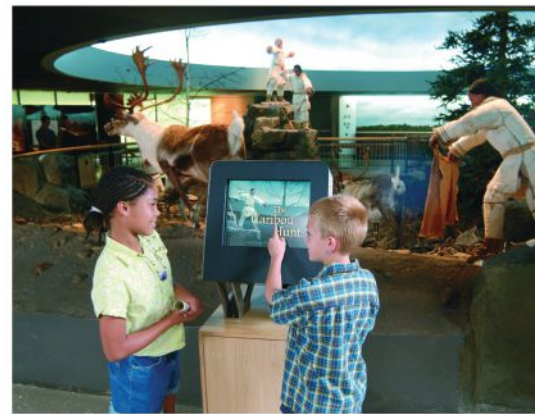
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water; Juicy Couture, Aeropostale, American Eagle Outfitters, J.Crew, Lucky Brand and Wet Seal for your junior fashionistas; Under Armour for those few kids left who don't own one of their hoodies; and Skechers, Finish Line, Nike Factory Store, Adidas and Crocs for cool "kicks."

Prime times to visit include: May 23 through 26 for the Memorial Day Weekender Sale; July 3 through 6 for the July Fourth Summer Sale; July 31 to Aug. 4 for the Back to School and Fall Preview Sidewalk Sale; and Aug. 17 to Aug. 23 for a weeklong sidewalk sale during Connecticut's Tax-Free Holiday.

Into the woods

The Treehouse Arcade at **Foxwoods Resort Casino** (800/FOXWOODS or foxwoods.com) boasts more than 100 video and redemption games and an enormous redemption counter loaded with toys, gifts, apparel and electronics. Retro-chic High Rollers Luxury Lanes offers family-friendly bowling from noon to 8 p.m. every Saturday and Sunday. Then there's Lick, billed as the "ultimate candy shop," which tempts with everything from confectionery classics to candies and souvenir novelties from around the world—expect that the kids will want to spend plenty o' time here. As for your offspring's music education, you can choose to make them relive your childhood with New Edition in the Grand Theater on June 26, or be kind and see if you score some tickets for American Idol live! on July 5, O.A.R. and Phillip Phillips on July 6, or The Voice Tour on July 12.

"Sundaes on Sundays" make the **Mashantucket Pequot Museum & Research Center** (800/411-9671 or pequotmuseum.org) a sweet place to be on summer Sundays (June 22 to Aug. 31) between 11 a.m. and 2 p.m.—guests can make their own fanciful ice cream creations and enjoy them on the green-roof terrace next to the Gathering Space. Native chefs cook native foods for Taste of Indian Country on Connecticut Open House Day June 14, while the Cultural Survival Bazaar June 20 through 22 is a combination of marketplace (traditional and contemporary crafts, artwork, clothing, jewelry and carpets) and theater.

But, wait, there's more: *The Bison: American Icon* opens June 28 and runs through Oct. 18. This powerful exhibit features Plains Indian objects, contemporary Native art, models and sculptures,

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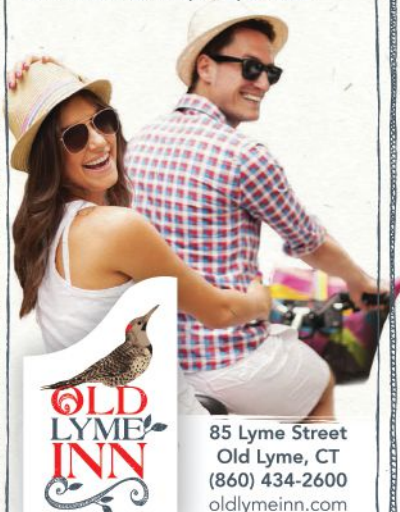
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natural history materials, and vivid images of the North American bison. Kids can even take "The Bison Challenge" on the farmstead between 1 p.m. and 3 p.m. on June 28 and see how their own speed, strength and senses measures up to that of a bison. June 29 is Kids' ID Day, when digital fingerprinting for kids is offered for free.

Note: The museum is a Blue Star Museum and as such offers free admission to active-duty military personnel and their immediate families through Aug. 31.

Fun in the Sun

Mohegan Sun (888/226-7711 or mohegansun.com) and KISS 95.7 get the party started with its Summer Kick Off 2014 at Mohegan Sun Arena on June 8. The concert features six artists on one stage—and is bound to be one massive party. Cher Lloyd, B.o.B., Austin Mahone, Cash Cash, Hot Chelle Rae, R5 . . . think you have tweens or teens who might be interested?

As for those a bit younger, Kids Quest/Cyber Quest gives kiddos a space of their own at Mohegan Sun. Located at The Shops at Mohegan Sun, Kids Quest features licensed, supervised child care for children aged six weeks to 12 years. Little ones live it up in hot spots like the karaoke section, theater, play kitchen and iPad station, while Cyber Quest, a state-of-the-art arcade, is where you'll find all the big kids (follow the buzz).

As for family-friendly good eats, Jimmy Buffett's Margaritaville (balloon hats for everyone!), Frank Pepe Pizzeria Napoletana (what kid is gonna say "no" to pizza?), Ben & Jerry's primo ice cream, and jumpin' and jivin' Johnny Rockets (burgers and fries and milkshakes!) top the list.

Should you decide to get in a little shopping, Once Upon A Time Toys stocks everything from plush and retro toys to board games and classics from brands like LEGO, Sesame Street, Fisher Price and Crayola. Spin Street boasts an extensive selection of CDs, DVDs, cutting-edge electronics and, yes, video games, and Dylan's Candy Bar is loaded with more than 5,000 types of candy from floor to ceiling.

No worries: if you're staying at the hotel, there's a 10,000 square-foot solarium with an indoor/outdoor pool where the kids can burn off their sugar high while you relax on the sun terrace. You're welcome.

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|this month|
JUNE 2014



GOOD IDEAS

Grammy Award-winning jazz legend Dianne Reeves headlines this month's **International Festival of Arts & Ideas** in New Haven. One of the dozens of performances, lectures and other special events dedicated to great artists and thinkers from around the world, Reeves performs live on the New Haven green June 21, accompanied by the New Haven Symphony Orchestra under the direction of conductor William Boughton. Other festival highlights include *The Events* (a new play by David Greig), the Traces—Les 7 doigts de la main (7 Fingers) theatrical acrobatic circus and another free concert on the green by Lalah Hathaway and Ruben Studdard.

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ALL OF HIM ▲

Spend an evening with nine-time Grammy Award winner **John Legend** as he stops to perform at Torrington's Warner Theatre on June 10 as part of this summer's "The All of Me" tour. (860) 489-7180, warnertheatre.org.

TRICKY DICK AND DAVID

The resignation of Richard Nixon is one of the major political events of the 20th century, and his 1977 interviews with talk show host David Frost were just as compelling. Relive the drama on stage with *Frost/Nixon*, which runs from Memorial Day weekend through June 15 at the Bradley Playhouse in downtown Putnam. (860) 928-7887, thebradleyplayhouse.org.

A SONG BY ANY OTHER NAME

Song, dance and poetry inspired by The Bard fills *Sing for Your Shakespeare*, a new revue being world premiered at Westport Country Playhouse June 3-22. Featuring tunes by Stephen Sondheim, Cole Porter, Rodgers and Hart, Duke Ellington and Leonard Bernstein, the show celebrates the impact of Shakespeare on the American musical landscape. (203) 227-4177, westportplayhouse.org.



MYSTIC BLUES ▲

The second annual **Mystic Blues Festival** returns to the Mystic Shipyard June 27-29 with more than two dozen acts over three days, including the Spin Doctors (*above*), David Foster & the Mohegan Sun All-Stars, James Cotton Superharp and Johnny Winter. In addition to great music, the fest supports the Center for Hospice Care. mysticbluesfestival.com.



BERRY GOOD

The **Lyman Orchards Strawberry Festival** kicks off summer with the first local harvest of the season on June 14 in Middlefield. In addition to picking strawberries in the orchard, visitors can enjoy breakfast on the deck, live music, food tastings and demos, pie-eating contests, pony rides and plenty of family-friendly activities. (203) 349-1793, lymanorchards.com.

GETTY IMAGES/ISTOCKPHOTO

See June 2014 calendar listings at connecticutmag.com/calendar



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| this month | front row

Ken Duke won the Travelers Championship in dramatic fashion last June, squaring off against Chris Stroud in a sudden-death playoff and ultimately emerging victorious after birdieing the second playoff hole. It was Duke's first PGA Tour victory in 187 starts. June 16-22 he'll return to TPC River Highlands in Cromwell to defend his championship for this year's tournament.

What are your thoughts returning to the Travelers after last year?

I'm looking forward to it. I'm looking forward to seeing a lot of the people who were there rooting for me last year. It seems like everywhere I go I meet some new friends, so I'm excited to get back there. It will be fun.

What was going through your head during the sudden-death playoff last year?

I've been there before, not on the PGA Tour but during other tournaments. I only had one person to beat. I knew where my golf game was at the time. I made a couple of good shots in the playoff and ended up winning it. So it was really exciting for me.

What was winning your first PGA tournament like?

It was just a weight off my shoulders. I've put in a lot of hard work and placed second a few times, which was nice, but this was really getting the lump off your back. You feel like you belong on the PGA Tour now.

Are there any particular challenges or things you like about the TPC River Highlands course?

It's a golf course for anyone—a short hitter or a long hitter, or someone in between. Coming down the stretch there's a lot of water holes and you have to watch out for that. It's also a great atmosphere to play in.

What first drew you to golf?

My dad was a weekend golfer. Obviously, he introduced me to the game. As a young kid you play a lot of sports, and I was working hard in all these sports and it seemed like this one, it just paid off a little bit more. It's also an individual sport and that's the reason I picked it. You don't have to worry about anyone else. You just have to worry about yourself.

During your career you've had some ups and downs. Was there ever a point where you considered quitting?

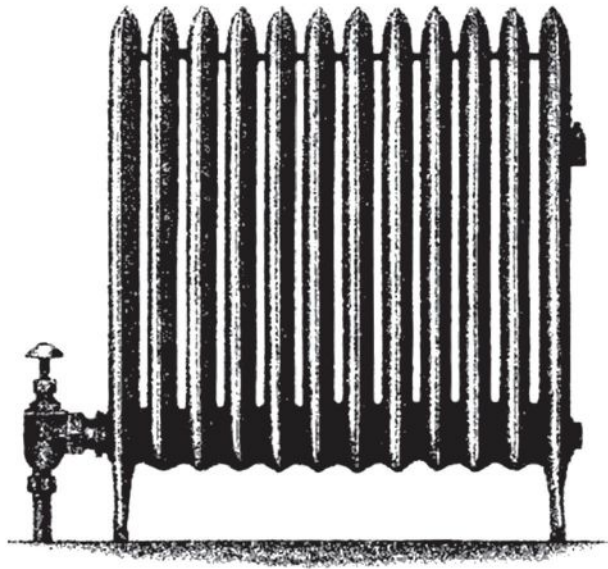
Not really, but 2001 and 2002 I had some tough years and didn't have any status. I had just gotten married and I didn't know what I was going to do. I finally got some status and played well in a few tournaments and didn't look back from there on. Though, I never really thought about hanging it up.

The field at this year's tournament includes Bubba Watson—any thoughts on the competition?

Travelers always has a great field and they had a big field last year. I just have to worry about the golf course, I don't have to worry about who's playing. You need to stay focused on what you have to do—the task at hand, instead of who's playing in the field. You can get caught up in that really easily and can get starstruck if you don't watch it.



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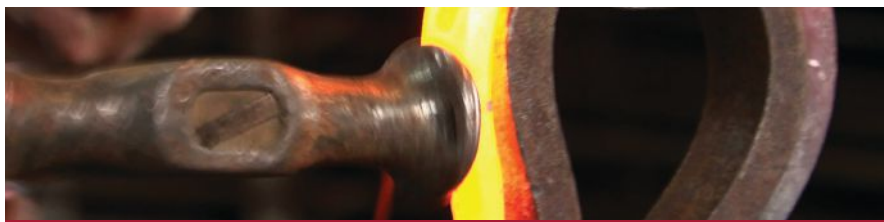
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| this month | music

Music Mountain

Tradition dictates that every summer some of the world's finest chamber music will emanate from the mountaintop—literally—in Falls Village.

Music Mountain's Summer Chamber Music Festival is the oldest in the country, this year celebrating its 85th Anniversary Season. It all starts with the season opener on June 7 featuring the Emerson String Quartet, who has never before graced the legendary stage. The acclaimed foursome has more than 30 recordings, nine Grammys, three Gramophone Awards, the Avery Fisher Prize and was named Musical America's "Ensemble of the Year."

The prestigious history of this one string quartet speaks to the caliber of musicianship welcomed at Music Mountain.

"When you come to a concert, you're going to hear quality playing at the absolute top of the league. There's no one better. That's a deliberate policy on my part," says Nicholas Gordon, Music Mountain president for the last four decades and son of the founder. "Nobody plays on our stage that I haven't heard, and that's been true for 40 years."

The 85th season, comprised of 16 quartets and 13 popular music concerts (the most ever included in one season), will be no exception. Renowned chamber musicians will include the Julliard String Quartet, St. Petersburg String Quartet, Shanghai String Quartet and Cassatt String Quartet.

Music Mountain's popular Saturday Evening Twilight Series will begin on June 14 with The West Point Alumni Glee Club, comprised of retired veterans, captains and generals who served active duty. The series will broaden its musical scope by including folk music, opera and Broadway acts. Highlights include Jive By Five, Vince Giordano and the Nighthawks, Baroque Italian Opera Aria and Duets and Michael Berkeley.

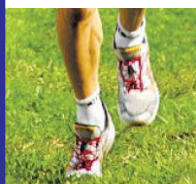
Music Mountain is the perfect venue to host such a wide variety of musical talent because of its superior acoustics. Built in 1930 by Gordon's father, the concert hall is designed to be the analogue of a violin. The wooden pine interior has no insulation; instead it's completely surrounded by air.

"I've been to concerts in many places in this country and abroad, and I have yet to find a hall that compares," Gordon says of the sound quality. "It's truly a heavenly place."

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Great Gardens

June is a high time for gardeners across the state—not only are their own horticultural efforts rounding into shape by this point, but there are a bevy of delightful public gardens to enjoy. Here is a small bouquet plucked from some of this year's offerings.

Starting Memorial Day weekend and running through June 13, the Florence Griswold Museum in Old Lyme hosts **GardenFest**, a 10-day celebration of the historic gardens that inspired the Impressionist painters of the Old Lyme Art Colony. In addition to special exhibitions, family activities, workshops and lectures, visitors can enjoy a guided tour of the property with a landscape historian (June 5), a plant sale (June 6) and Colleen Plimpton's one-woman show as Beatrix Farand, America's first female landscape architect (June 11). (860) 434-5542, flogris.org.

On June 1 from noon to 4 p.m., The Women's Club of Madison invites visitors to step into "**Gardens by the Sea**," a garden tour and boutique showcasing a number of private gardens located near Long Island Sound. womensclubofmadison.org.

The Stonington Garden Club offers its own version of "**Gardens by the Sea**" on June 13 and 14, from 10 a.m. to 4 p.m. This walking tour features 10 gardens in Stonington Village. stoningtongardenclub.org.

The Garden Education Center of Greenwich presents "**Grandiflora: The Glory of the Garden**" on June 5 from 10 a.m. to 4 p.m. The self-guided tour gives garden enthusiasts a chance to explore some of the most impressive private gardens in lower Fairfield County. gecgreenwich.org.

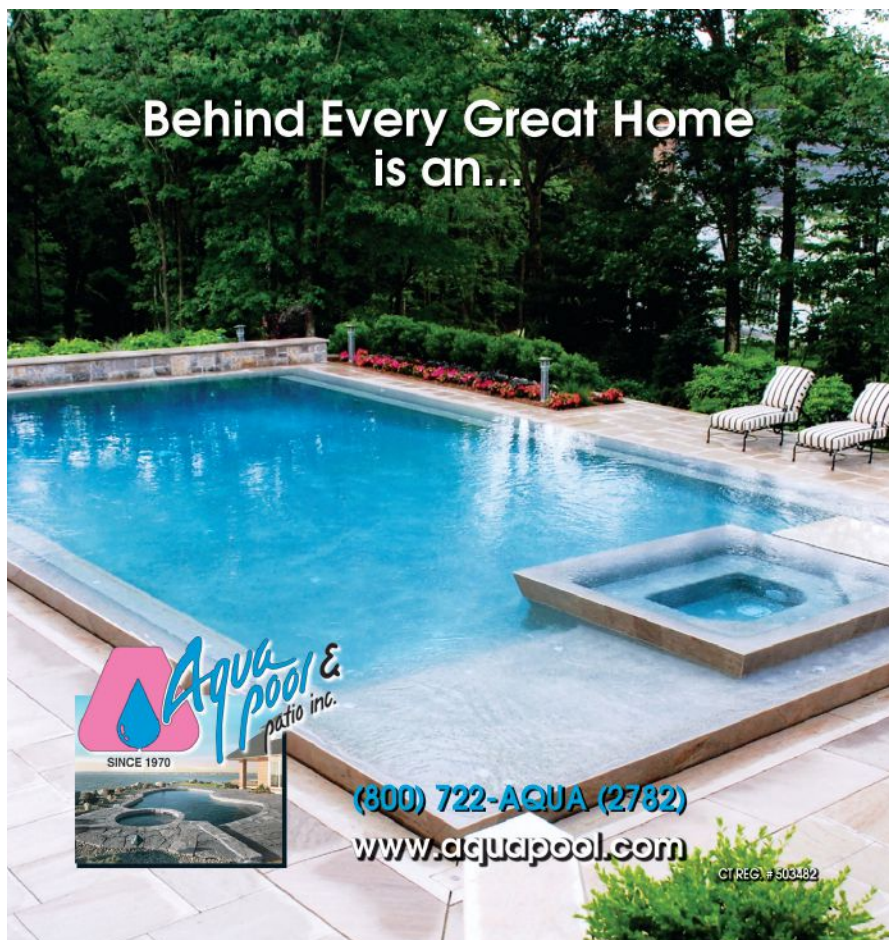
Hartford's Elizabeth Park, the oldest municipally owned rose garden in the nation, welcomes visitors for **Rose Sunday** on June 15 from 10 a.m. to 4 p.m. Enjoy more than 800 varieties of rose in bloom in the 2.1-acre park, as well as a farmer's market. (860) 231-9443, elizabethparkct.org.

And on June 22 from noon to 4 p.m., celebrate "**Historic Garden Days**" statewide as the 14 sites of Connecticut's Historic Gardens host special events and activities. The gardens of Hill-Stead Museum in Farmington, Promisek at Three Rivers Farm in Bridgewater, Roseland Cottage in Woodstock and Harkness Memorial State Park in Waterford are among the treasures to be showcased.

cthistoricgardens.org.

| R.B. |

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Renaissance Men (and Women)

The first time Daniel GreenWolf walked into a Renaissance Fair he fell under its spell. At the time he was 10 years old and was enthralled by the immersive world of make-believe, where actors and actresses garbed in capes, cloaks, and tunics, interacted with him as they jousted and talked of quests.

"I was part of this world, and it inspired me and inspired my imagination," says GreenWolf, of Waterbury.

When he grew up he began casting some spells of his own by becoming a professional magician and performing at Renaissance Fairs across the country (he's billed as Daniel GreenWolf Celtic Magician). Four years ago he was recruited as the General Manager of the **Midsummer Fantasy Renaissance Faire**, which will take visitors on a once-upon-a-time journey on weekends from June 21 to July 6 at Warsaw Park in Ansonia.

During the event the park will be transformed into a fantasy vision of the past. GreenWolf will perform along with 19 other profes-

sional acts ranging from jugglers to musicians to fire dancers, sword swallows and comedians. There will also be 50 artisans selling a variety of wares (including swords and armor), and multiple food vendors offering modern and Renaissance grub. In addition there will be actors and actresses in character interacting with attendees and performing a scripted drama throughout the day.

"A Renaissance Fair is a completely interactive world experience," says GreenWolf. "Basically you step into another place. You become a part of this land-sized play that takes place as characters interact with you. All of these characters that you'll see, are all parts of that script in some little minute way, even if it's somebody who's just collecting trash, they're a part of this world."

He adds, "You can choose how much you're a part of it. You can just be a spectator who watches casually, or you can be someone who dresses up and really gets involved and interacts with the characters. It's all at your own level."

Unlike some Renaissance Fairs, which stress strict adherence to a specific time period and avoid the magical and fantastic, the Midsummer Fantasy Renaissance Faire is not bound by hard and fast rules.

"Our world although it has the feeling of the Renaissance also has dwarves and elves, and animal kin, and fairies," explains GreenWolf. "For the last four years I've been able to create a world that I am deeply proud of and really happy to be a part of."

He adds that he hopes to create the same sense of wonder he felt as a kid visiting his first Renaissance Fair, "Our whole goal is to inspire imagination."

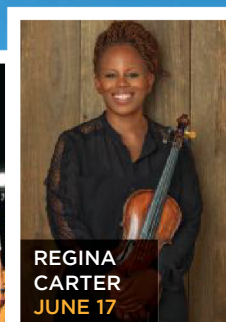
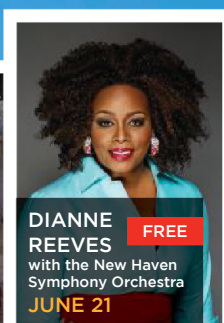
The Midsummer Fantasy Renaissance Faire takes place June 21-22, June 28-29 and July 5-6, from 11 a.m. to 6:30 p.m. with Saturday night shows from 7 to 9 p.m., at Warsaw Park in Ansonia. Tickets are \$16 for adults, \$11 for young adults and \$6 for children. mfrenfaire.com. | E.O. |

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For more information, see page 74

| this month | **etc.**

Summer Solstice



The Washington Art Association, nestled near the scenic Shepaug River in the heart of Litchfield County's most urbane rural locus of fine living, has a storied past. Founded in 1952 by a group of local artists seeking to "nurture creative life in and around Litchfield County," WAA saw world-class artists (and area residents) like Alexander Calder, André Masson and Yves Tanguy participating in early shows.

More than six decades later, WAA remains at the heart of the region's artistic life, and its exhibits and classes are gilded by an annual holiday sale and an ongoing series of compelling events. The most fun and festive of all is the **Summer Solstice Party**, which is being held on Saturday, June 21.

WAA will be transformed into "Club Babalu," a chic nightclub featuring Latin beats, Samba dancing, tropical cuisine and Cuban cocktails courtesy of the libations ringmaster Abdo Ballester (*pictured at top*).

"It's the best party this side of Havana," says Ballester, who will make his "triumphant return" as the irrepressible Mojito King, famous for mixing the evening's signature Cuban rum drinks, made according to a secret family recipe.

"I've been making them off and on for ... forever," the Cuban-American Ballester told the *Litchfield County Times* last year as he pre-



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pared for the WAA party with a demonstration of how he marries sugar and fresh mint to release the natural mint oil, before adding quality rum, club soda and lemon juice to yield the equivalent of the national drink of Cuba.

This year's festivities will begin at 6 p.m., when guests will be able to purchase paintings, prints, pottery, glass and other original artworks at bargain prices from the studios of local artists as part of the WAA's annual Atelier Sale.

Ballester, the release on the event says, is also planning a Caribbean-themed menu with chefs from The Mayflower Grace, Winvian, Community Table Restaurant, John's Café, The Pantry, Carole Peck's Good News Café, G.W. Tavern, among others.

Back by popular demand is the Cuban sandwich,, served hot off the sandwich iron, wrapped in a banana leaf with a heap of impossibly crisp plantain chips on the side.

All of that will be enlivened by the 7 Mile Aisle Steel Drum Band. Tickets are \$45 per person. All proceeds benefit the Washington Art Association. WAA is located in Bryan Memorial Plaza in Washington.

For more info, call (860) 868-2878 or visit washingtonartassociation.org. | D.P.C. |



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FOOT FEATURE

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ARTISTIC MOVEMENT

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The Kindest Cut

VASECTOMIES HAVE INCREASINGLY BECOME A FAIRLY COMMON—AND SIMPLE—METHOD OF FAMILY PLANNING.

BY ERIK OFGANG

The first recorded vasectomy was done on a dog in 1823. By the early 1900s, vasectomies were being performed on men, but at that point the procedure had some negative associations—it was used to forcibly sterilize prisoners in the U.S. and other countries, and was championed by supporters of eugenics.

After World War II, vasectomies became a common method for birth control. But the procedure, along with other forms of contraception, was controversial. The landmark 1965 Supreme Court Case *Griswold v. Connecticut* ruled that a state's ban on the use of contraceptives violated the right to marital privacy. Prior to that ruling, Connecticut law outlawed vasectomies and other forms of birth control stating, "any person who uses any drug, medicinal article or instrument for the purposes of preventing conception shall be fined not less than forty dollars or imprisoned not less than sixty days."

Because of its historic controversy and that the fact that it remains uncomfortable for many men to discuss any procedure involving that particular area (never mind one that involves a sharp medical implement), some misinformation about vasectomies persists.

"There are two basic misconceptions about a vasectomy," says Dr. Jeffrey Small, a Bridgeport pediatric urologist who runs the Vasectomy Center of Fairfield County. "One is that it's a painful procedure, and the second is that it can possibly affect performance. A, it's not a painful procedure at all, it only takes a few minutes in the office; and B, it has absolutely no effect at all on performance."

The procedure is fairly straightforward. Sperm are formed in the testicles, and then pass through two tubes called the vasa deferentia to other glands and mix with seminal fluids to form semen. During a vasectomy each vas deferens is cut and cauterized, which blocks the sperm and keeps it out of the seminal fluid. After the procedure, sperm are absorbed by the body instead of being ejaculated, thus ejaculation can no longer cause pregnancy.

Getting a vasectomy is generally a short in-office procedure performed under local anesthesia with no sedation required. The patient can drive himself to and from the office. The procedure also has a high success rate and pregnancies following it are extremely unlikely.

Dr. David Rosenberg of Associated Urologists in Manchester says that the age range of men considering vasectomies varies.

"Typically we're looking at men in their late twenties, early thirties, all the way to men in their early to mid-fifties," he says. "It's generally men who have been using contraception for a long time and no longer want to use contraception, or their spouse has an adverse reaction or increased risk from using contraception."

Though there are permanent birth-control options available to women, such as tubal ligation, a vasectomy is generally considered a less-invasive procedure.

"There are some newer permanent sterilization techniques that can be offered to women in the office-based setting, however the vast majority are still done in the hospital under anesthesia," explains Rosenberg. He adds that there are also dangers associated with birth-control medication as women age. "We know that birth control, which women commonly take, should not be taken over the age of 35, especially in the smoking population, because of risk of increased blood clots."

As a result, the decision to get a vasectomy is often seen as a way for a couple to share the birth-control burden—and a procedure that wives are often in favor of.

Once a man or a couple decide to explore a vasectomy, they obviously should be sure

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they no longer want to have kids; though reverse-vasectomy procedures exist, they are not always successful.

"We tell people that we consider vasectomies nonreversible," says Dr. Joseph Camilleri, a urologist with the Urology Group in Hamden. "But if something happens, sometimes people get remarried or whatever, there are surgeries to reverse it. The surgeries are not always successful and most of the time insurance will not cover them so people end up paying out-of-pocket, which can be quite expensive. For those reasons we tell people that if you're sure you don't want to have more kids then that's fine, but if you're not so sure, you should probably consider another method of birth control."

Camilleri says that before they undergo the procedure some patients ask about putting sperm in a sperm bank. Some urologists encourage this course of action as a backup, but Camilleri disagrees. "We discourage that. We tell people that if you're that unsure that you think you should bank sperm, then you probably shouldn't do the procedure," he says.

Once a couple has decided a vasectomy is the best option for them, there are some choices to make, as there are different techniques to perform the procedure, though ultimately they all have the same result.

"One way is to make a small incision on each side of the scrotum, after giving you some local anesthesia, and each of those incisions is about a quarter of an inch in size and are closed up with stitches that dissolve by themselves," Camilleri says. "Another variation is to make one incision in the middle of the scrotum and do the procedure on both sides through that one incision. There's another technique called the 'no-scalpel vasectomy,' where instead of making an incision in the scrotum, with a sharp instrument you make sort of a stab wound into the scrotal wall and then open that small hole in the scrotum wall that way."

Pain following the procedure is almost always minimal says Small, the Bridgeport urologist who specializes in the no-needle, no-scalpel technique. "In my practice, and I've been doing this for over 20 years, its exceedingly rare that I will ever give a patient anything more than a Tylenol for pain," he says. He adds that following the procedure "most patients, unless they do very strenuous work, can go to work the next day."

But there are some activities to avoid following a vasectomy.

"I advise anywhere from two to five days of taking it easy, no heavy lifting or sports," Small says. "Patients are told not to have sexual activity for a week and no unprotected intercourse for an average of two to three months, but that is dependent on how frequently they are having sex."

After the procedure, the patient's system needs to be cleared of existing sperm. "On

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average it takes 10 to 12 ejaculents," before the patient can have unprotected sex, explains Small. "For most married men, [the process] takes two or three months."

After waiting those two or three months, the patient is asked to bring in a semen sample for examination. If the sample no longer contains sperm, the patient is asked to bring in another sample two weeks later. Once the doctor has examined both samples and found them to be sperm-free, the vasectomy is considered successful and the patient can engage in sexual activity without worrying about an unwanted pregnancy.

Camilleri says that if you decide you'd like to explore getting a vasectomy, the first step is to make an appointment with your primary-care doctor or a urologist.

"When somebody wants to have it done, we have them come in for a consultation where we explain the procedure, give them some written material, and examine them to make sure the vasectomy is going to be fairly easy to do and there's no complicating factors," Camilleri says. "Then if they want to do it, they make an appointment to come back. Years ago we used to sometimes do it where they came in and then we did it the same day. We've gotten away from that because we think it's better if the people can digest the information about the procedure that we give them. They can take those materials home and just go over them and make sure that they really want to do it."

Vasectomy Quick Facts

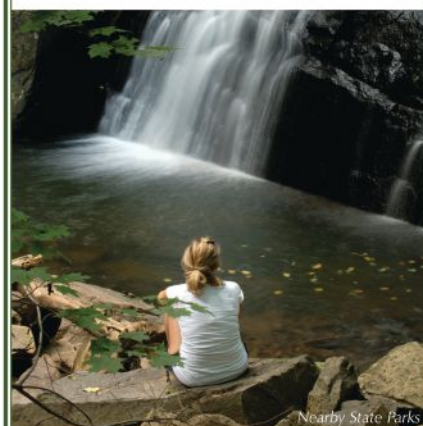
- Permanent sterilization for men to prevent pregnancy.
- Costs \$350 to \$1,000, but is generally covered by insurance.
- Is an in-office procedure that usually takes 15 to 30 minutes.
- The patient can drive himself to and from the procedure.
- Though reversal procedures exist, they are not always successful.
- After the procedure, patients should avoid strenuous activity for about a week.
- It takes about three months after the procedure to determine if the vasectomy was a success.
- Annually, approximately 500,000 vasectomies are performed in the U.S.

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The Changing Face of **FATHERHOOD**

by Ray Bendici

**Connecticut may be the Land of Steady Habits,
but gone are the days of a simple nuclear family
and “traditional” fatherhood.**

It's late on a Monday afternoon at Madonna Place in downtown Norwich.

Men ranging in age from their early twenties up to mid-fifties trickle into the plain brick building, congregating in the kitchen. They greet each other with fist bumps and handshakes, load paper plates with pizza, sit down at the table and start talking about busting their asses at work, trying to negotiate child visitation with ex-wives and girlfriends, navigating legal issues, going fishing with their kids . . . and motorcycles—you know, guy stuff.

Will Marquez, facilitator of the weekly “24/7 Dad” group

that’s gathering here, exchanges pleasantries with each man as he enters. He asks a soft-spoken man named Travis, who has three daughters, about a new job he recently started. “Do they have enough work for you? Do you think you’ll be there a while?” inquires Marquez, a married father of three who has been running this group for about a year. Travis nods. “Good,” responds Marquez. “If it looks like they’re going to run out of work, call me. I know a place that will probably be hiring in September, making buoys for the Coast Guard.”

“Whereas traditionally Dad’s role was . . . an instrumental one, task-oriented and sometimes a disciplinarian, and Mom’s role was more of a nurturer . . . these gender roles have been transformed enormously.”

—Ronald Rohner, UConn professor emeritus of human development and family studies.

Around 5 o’clock, the dozen or so men—who differ in cultural background, skin color and ethnicity but share a common desire to stay connected to their children—move down the hall into a conference room and take seats around the long oval table. For the next 90 minutes, they will engage in activities centered around becoming better dads.

The program being held here at the non-profit Madonna Place is an offshoot of the John S. Martinez Fatherhood Initiative, a statewide effort to support and promote the positive interaction of fathers with their children. About 90 percent of the men in this program are single dads, usually near the lower end of the economic spectrum, referred either by a social services agency or others who have successfully completed the program. Participants are required to attend 12 sessions to gain a certificate of completion, which can be handy in custody proceedings and visitation disputes, although all are welcome to stay for as long as they want to improve their parenting.

On this night, the group is playing a game revolving around famous TV fathers, identifying shows by theme music and trying to determine what positive qualities each starring dad has to offer. Eventually, they agree

that almost all of the depictions of fictional fathers are far from their own experiences. “If I did something wrong, my dad kicked my ass across the room,” laughs Joe, father of four. “We didn’t talk it over.”

The discussion is boisterous, intelligent, insightful and sincere, even a bit crude at times. James Evans, head of the “Good Times” clan, gets the highest marks from the group for being closest to reality. Says Keith (who himself was one of six kids raised by a single dad), “James was a hard-working man living paycheck to paycheck, doing the best he could to deal with paying the bills, abusive relationships, drugs, muggings and stab-bings. He was a disciplinarian, he yelled, but he took care of his family.”

The group also acknowledges the parallels between their lives and Tim “the Tool Man” Taylor from “Home Improvement,” and the need to seek advice on how to be a better father.

Finally, the opening theme to “The Cosby Show” plays, and after ticking off Cliff Huxtable’s positive—if unrealistic (at least to the group)—parenting qualities, the discussion comes around to how well he was able to communicate with his wife Claire. “Yeah, that’s great,” says young dad Josh of Cliff’s verbal skills, “but what if your ex doesn’t wanna talk to you any more?”

“You gotta keep trying,” says Marquez. “For your kids, you gotta keep trying.”

“I know,” sighs Josh. “But it ain’t easy.”

Dads . . . we all have one but not all of us can be one.

And even if you can be one, being a good one—or at least a quasi-competent one who will not ruin your kids any more than “normal”—can certainly be a challenge in the second decade of the 21st century. With so much more available to children with each generation, from social media and smartphones to designer drugs and an ever-increasing number of violent games and media, and with so many ways to turn, it’s getting tougher by the minute—Mike Brady would be frazzled just trying to keep up with his kids’ Instagram feeds alone. And Phil Dunphy might be the father of a “Modern Family,” but he seems overwhelmed more often than not.

Of course, no matter how much TV and movies try to portray “real” fatherhood, the real story is always dramatically different, as the “24/7 Dad” group suggests—very rarely can a family crisis be wrapped up in 30 minutes, or even over the span of a few days. Not many actual dads are lovable goofballs who somehow manage to do the right thing in the

end. And the concept of the nuclear family (Mom, Dad, 2.5 kids and a dog named Santa's Little Helper) has essentially been nuked.

Here in Connecticut, a.k.a. the Land of Steady Habits, "traditional" household rates have been steadily declining. According to U.S. Census data, in 2000, there were 676,467 married households, or 52 percent of the state population. By 2010, that number had dipped to 672,013, or only 49 percent, despite the overall population of the state having grown from 3.41 million to 3.57 million. In other words, there are more single parents—and single dads—than ever before, which means fatherhood has become an evolving enterprise.

"With the advent of the feminist movement and things associated with that, with women joining the work force in unprecedented numbers since the 1970s, the roles of mothers and fathers have been significantly redefined," says Ronald Rohner, professor emeritus of human development and family studies at UConn, as well as director of the Ronald and Nancy Rohner Center for the Study for Interpersonal Acceptance and Rejection. He has spent decades studying the relationships between parents and children, both here in Connecticut and around the globe.

"Whereas traditionally Dad's role was kind of an instrumental one, task-oriented and sometimes a disciplinarian—the old Victorian idea—and Mom's role was more of a nurturer and the affective role, that dichotomy, however true that might've been, these gender roles have been transformed enormously," he says. "Now dads, very often, are playing more of the nurturing role than ever before in American history at the same time that mothers are playing more of the instrumental role as they continue on in the workplace."

Anecdotally, most of us know this, as it seems fathers are now more actively involved in their children's lives than ever before. If you've never witnessed it firsthand, just go to any daytime school event, which used to be a nearly mom-exclusive domain, and you will now see an abundance of dads in attendance, often actively participating behind the scenes as well.

A recent study from the National Center for Health Statistics also bears this out. Comparing data from surveys done in 2002 and 2006-10 shows increased involvement from fathers (both those who lived full-time with their children and nonresident dads) in almost every aspect of child rearing—nearly nine out of ten resident fathers reported that several times a

week they played with and bathed or dressed their children under age 5; the same percentage also reported eating meals with and talking about the day with older kids aged 5-18. Nonresident fathers also were more heavily involved in the daily lives of their children, participating more regularly in helping with homework and transportation to activities.

The U.S. Census has also shown that the number of stay-at-home dads has more than doubled in the last decade, going from 98,000 in 2003 to 214,000 by 2013.

Fathers are not only getting more involved, they're getting more gray, too. According to the National Survey of Families and Households, the average age of a first-time dad in

the U.S. has increased from 25.3 in 1987-88 to 27.4 in 2011. Similarly, census figures show that since 1980, birth rates have steadily increased for men aged 30-49—in the case of men aged 35-39, the rate has jumped from 42.8 births per 1,000 in 1980 all the way up to 64.6. In other words, men are embarking upon fatherhood later in life.

"Women in America are not marrying as young," says Rohner, who points out that the increase of women pursuing careers has caused them to wait longer to start a family, which in correspondence, has pushed up the age of dads—a positive development all around. "So now we're getting dads who have enough experience, they know more clearly



PHOTOS.COM/THINKSTOCK

what their lives are all about, they have more stability and have more economic resources, so they can be more attentive, more loving, toward their children than might have been possible at an earlier age.”

“Fathers are really critical in our children’s lives—they’re the ones who teach our boys to be men, they model, and they teach our daughters about men also,” says Merle Hornstein, who for 18 years has been teaching the Parenting Education Program that is mandated by Connecticut Superior Court for divorcing parents. Working in three locations instructing three to four classes each month, Hornstein has observed a wide range of parents, and has noticed that fathers have become much more active in taking care of their children.

“It used to be said, ‘The parents are getting divorced and of course, the kids are going with Mom,’” she says. “Well, that’s not necessarily so today. There are many dads who are very successfully raising kids today, who have sole custody, who have joint custody, who are taking a lead in child rearing. We need to remember that they don’t know all

the rules, either—they didn’t open up to page 10 in the book today. So we have to give them credit for learning, same as moms do, how to parent.”

Those sentiments are echoed by Anthony Judkins, program manager of Connecticut’s Fatherhood Initiative since its inception in 1999. “When you have children, there are no instructions on being a father,” he says, which was part of the impetus for the Fatherhood Initiative.

Designed to promote the positive involvement of fathers with their children, the Fatherhood Initiative is targeted at men “who really looked like the women who were on welfare at the Department of Social Services,” says Judkins, meaning those who have issues around incarceration, low levels of education, housing and food insecurities and employment issues. The program began with three pilot programs around the state; it now has ten certified programs, including ones in Hartford, Bridgeport and New Britain, in addition to Norwich. Judkins says that from 2006 through 2013, the Fatherhood Initiative has been able to serve more than 5,080 men,

and that’s with limited financial resources. Finding funding for such social programs is always an ongoing challenge, as is changing public perception.

“Folks are looking at men and they see them as able-bodied and that they should be able to pull themselves up by the bootstraps, and it’s not as simple as it seems,” he says, pointing to employment as one of the biggest roadblocks to improved paternal relations. “When you have been incarcerated and you are a felon, when you have low education levels, when you have child-support debt that continues to mount—those things are sometimes insurmountable. To me, these guys are very resilient because a person who is making a decent wage that has issues around child support, they can pack it in pretty easily because I don’t think they’ve been through the ringer like these guys have.”

The fatherhood program at Madonna Place in Norwich reports that it has served 152 fathers so far, with 302 children benefiting from it. They also report that 56 percent of unemployed fathers obtained employment after program enrollment, and that 60 per-



SNAPGALLERIA/THINKSTOCK

cent of fathers initiated, resumed or caught up on child support payments because of the assistance they received. All positive results that have translated to better relationships with their children.

“What I’m finding over the years that we’ve been doing this work is that I listen to all the statistics that come out around fathers and guys not being engaged and men not caring about their children, and I don’t believe that,” says Judkins. “I’ve worked with a lot of young men over the last 15 years and what I’m finding is that guys want to be involved. Sometimes they just don’t know how to be involved, and there are other issues that keep them from being involved.”

Often, the biggest challenge in becoming a more-involved father is just physically being able to make the time.

“I think our society has become so horribly fast-paced that sometimes parents who are working, who sometimes need to work multiple jobs, doing whatever they need to do to have an income, lose focus and therefore, a lot of kids can suffer,” says Hornstein of the Parenting Education Program. “The challenge is balancing parental life with how do you raise your kids, and sometimes, we need to step back and say, ‘What’s most important in my life right now? Do I really need to take that second job, or could I manage on one, which will give me more time with the kids because indeed, raising my kids right now is what’s most important?’”

As Hornstein points out to her classes, children never ask for a divorce (or to have a single dad), but they should always be able to expect a father who puts his child’s well-being before his own.

Regardless of marital status, the importance of a loving father figure in a child’s life can’t be understated.

“For decades, even centuries, there was a widespread belief in much of the world that all children needed for normal, healthy development was a loving relationship with their mothers, and that fathers were there primarily as financial supports,” says UConn’s Rohner, who challenged that notion with research on every continent except Antarctica and interviews with tens of thousands of families and children, and made an interesting discovery. “We find that fathers, pretty much worldwide, often show up as being very, very important—and sometimes *more* important—than moms, especially in terms of children’s psychological adjustment,” he says.

Rohner and his colleagues discovered that behavioral problems, “issues of aggression,

of violence, drug and substance abuse, and suicidal thoughts,” are all more likely linked to perceived rejection from a father than a mother. As a consequence, Rohner says, “Whatever way that dads can show that they *really* care, that they are loving, affectionate and warm, then they’re going to be much more successful as dads.”

“There is no one right way or wrong way to be a dad,” he adds. “That’s a fundamental thing we’ve learned in our cross-cultural research. Parents have all sorts of ways that they can express their love—or lack of—toward their children.”

“When you have children, there are no instructions on being a father.”

—Anthony Judkins, program manager of Connecticut’s John S. Martinez Fatherhood Initiative.

Back at Madonna Place, the Evening is wrapping up with

a hypothetical exercise. Will Marquez describes a scenario where it seems as though a teenaged son is smoking marijuana, and asks the fathers assembled how they would deal with the situation, especially given that many of them have used it themselves.

Before the discussion goes too far, a man named Jeff raises his hand—he thinks his 15-year-old son may already be using marijuana. “I was that age when I started smoking, so trust me, I can tell,” he says.

The group offers a wide variety of advice, some of it a bit draconian, most of it common sense and practical. Jeff, appreciative of the fraternal support, listens to it all. “I think I have a good idea of how I’m going to address it now,” he eventually says.

The group breaks up for the evening. Travis, the soft-spoken father of three, is still seated at the table, completing an exit survey—this was the twelfth and last session he needed to attend to get his certificate of completion.

“So are you done here now that you’ve got it?” someone asks him.

“No,” he says with a smile. “I’ll definitely be back for more.”

A Fire in the Belly

Barbecue is hot—both on TV and in the back yard.

by KATE HARTMAN

Myron Mixon was born with barbecue in his veins.

The celebrity chef, esteemed competitor on the barbecue circuit and judge on Destination America's reality show "BBQ Pitmasters," began working at his dad's barbecue carryout restaurant in Georgia when he was a boy. He learned the art of barbecuing from his daddy, and he from his daddy.

His parents have their own barbecue sauce, Jack's Old South, and Mixon launched his competition team under the same name in 1996—Jack's Old South Competition Bar-B-Que Team. He's a three-time barbecue World Champion and the winner of more than 200 grand championships.

Add to that the cookbooks, *Smokin' with Myron Mixon* and *Everyday Barbecue: At Home with America's Favorite Pitmaster*, and it's easy to see why Mixon is a virtual authority on the cooking style.

"Everything I do is barbecue," says Mixon. "I'm living doing what I love."

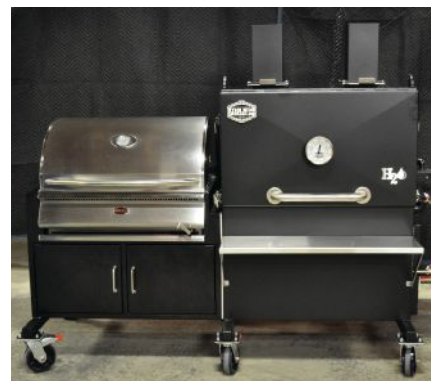
Of his 'BBQ Pitmasters' tutorials Mixon jokes, "People [who] watch us have a back yard or a patio. To some degree they can do what they watch us do. I mean, I can watch 'Cake Boss' but there's no way I can bake a damn wedding cake!"





Left: Mixon, his team and new commercial line of Myron Mixon Smokers.

Below: Mixon's 36-inch smoker, with side grill.



During the summer months, most people get the barbecue bug—though perhaps not as severely as Mixon has it. Homeowners clean off their patios and dig their grills out of their sheds on the first warm days, but after taking a look at their aged grill, suffering with inconsistent hot spots and grimy with years of greasy burgers, they may decide it's time for a new one. Fortunately, there are a lot of options out there: small or large; residential or commercial; charcoal, wood-burning, pellet or gas.

Many who have enjoyed grilling at home are looking to upgrade or try something new. The next step? Smoking your own meats. Maybe shows like “BBQ Pitmasters” have something to do with that.

“People [who] watch us have a back yard or a patio,” says Mixon. “To some degree they can do what they watch us do—I mean, I can

watch ‘Cake Boss’ but there’s no way I can bake a damn wedding cake!”

Mixon has perfected the art of smoking meats. When he does, he’s strictly a “stick-wood burner” because in his opinion “you’re getting everything you can get by burning the whole stick.” His favorite thing to cook is a whole hog.

It was really only a matter of time until Mixon, with his barbecue pedigree, launched his own line of smokers. In 2012, the time was right. He teamed up with businessman Rob

Marelli to design and manufacture his own line of residential, competition and commercial smokers called Myron Mixon Smokers. “It was a natural fit,” says Mixon. “I should be building and selling my own smokers. I had the designs and the face recognition. He had the facility and the manpower.”

Mixon may be a Georgia boy through and through, but his smokers are pure Connecticut. Myron Mixon Smokers is based out of Waterford, and Mixon says there are plans

| CONTINUED ON PAGE 58 |



Grilling in the round with Broil King (above and right); a Connecticut-made Kenyon All-Seasons grill (left).



Acing the 19th

by Douglas P. Clement

Sometimes, the best part of playing a round of golf is celebrating it afterward over a cold beer and a great meal.

In East Haddam, a pleasing dining experience awaits when you reach On the Rocks at the 18th hole, above.

Like many courses statewide, Milford's Great River GC, right, has a fine restaurant that is open to the public.

Ask athletes about the particular euphoria that comes when the exertion of competition is followed by a great meal and excellent libations—preferably in an atmospheric setting—and they'll all smile and nod in knowing assent.

While baseball, football and basketball players, for example, have to find their way to a preferred hotspot after hitting the showers, golfers have an edge in this arena—the clustering of delicious après links amenities right on or adjacent to the courses.

For diehard golfers, earning the sweet rewards is the key to fully enjoying them. For the rest of us, destination-style dining and socializing options that happen to be linked to the state's public and semi-private golf courses should be considered undiscovered gems

that offer scenic beauty as part of the appeal.

"The real charm of the 19th hole at a golf course, i.e. the bar, pub, grille room, lounge, veranda, patio or anyplace else you can enjoy a cold one and some grub, is that you don't have to play the other 18 to enjoy it," says John Torsiello, a Connecticut-based golf writer and editor of *Golfing Magazine New England* whose work has appeared in *Golf Digest's Golf Course Living* and other publications. "But to truly savor the 19th hole, playing the first 18 is paramount. It's a fitting way to gather after spending time with friends, a perfect spot to tally up scores, pay off or collect bets, tell a few jokes, discuss the great and not-so-great shots of the day, and make plans for the next round (drinks or golf)."

In honor of the summer golfing season,



ABOVE: JOE LAMBERT



Added to lovely views of the course, the Restaurant at River Ridge in Griswold has an excellent repertoire that includes gourmet specialties created from local sources.

we offer some insiders' tips on great places in Connecticut for enjoying not just the golf but also fine dining and imbibing in places everyone can enjoy whether they play or not.

(Our list isn't meant to be exhaustive or a definitive best-of, but is a sampling that highlights some of the state's terrific amenities. Send tips on other great places to dclement@connecticutmag.com and we'll add them to the story online.)

Monty's at Great River Golf Club in Milford

Everyone we talked to eagerly recommended Monty's River Grille. It was labeled "better than good" by one fan who likes the burgers and vegetable spring rolls. Torsiello says, "The 19th hole at Great River is one of the most impressive you'll find anywhere. The clubhouse is magnificent and it's hard to beat enjoying a lager, glass of wine or single malt on the wrap-around veranda overlooking several holes and the practice area. Plus, the food here is very good, which makes the view all the more palatable—pun intended."

Great River's website calls the club "the Northeast's premier semi-private golf property," and says, "Designed by Tommy Fazio and open since 2001, the course is beautifully maintained, picturesque and very challenging!"

Monty's features an American-International menu with "exciting interpretations of delicious classics as well as various dishes from around the world."

Summing up what this story is all about, the Monty's web page says, "What's more,

the atmosphere at Monty's is always upbeat with live jazz, live acoustic music and more. There's always something special going on, too, with our homemade grilled pizza nights, à la Carte Sunday brunches and unique interpretations of classic dishes . . ."

Monty's is open for lunch, dinner and Sunday brunch, and Chef de Cuisine Jeffrey Wieloch just announced a new dinner menu at the beginning of May.

For reservations and more information, call Monty's at (203) 701-0051. Full information on Monty's and Great River is online at greatrivergolfclub.com.

On the Rocks at Fox Hopyard Golf Club, East Haddam

Based on the enthusiasm we heard about On the Rocks at Fox Hopyard in East Haddam—and after drooling over the photos on the restaurant's website—we know why golfers love to end up at the 19th hole here, and why the general public should make connecting with On the Rocks a priority.

Dishes like grilled littleneck clams, Duet of Duck—pan-seared breast of duck, braised duck leg, black cherry white balsamic glaze, Anna sweet potatoes, sautéed leeks and fiddleheads—and Thai Curry Shrimp & Sea Scallops sound amazing.

"On the Rocks . . . offers the best American fusion with a great balance of traditional and contemporary cuisine," the website says. "Chef James Martell has created a menu that is sure to please and the entire menu is available all day . . ."

Complementing the cuisine are great

views of the golf course from an elevated outdoor sitting area. One fan credits On the Rocks with trying "the hardest" to please Connecticut guests, and suggests checking out the special events like wine tastings. As for the standard fare, the burgers are excellent, as are the Reuben and the French Dip sandwich.

For reservations, call (860) 434-6644, ext 108. The restaurant's website is otrrestaurant.com and the Fox Hopyard site is golfthefox.com/fox-hopyard.

Violi's Restaurant at Hunter Golf Club, Meriden

When we reached out on Twitter for input for this story (twitter.com/connecticutmag), one response came from Juliet Burdelski, Economic Development Director for Meriden, who wants the state, its golfers and discerning residents to know about the municipally-owned Hunter Golf Club and the Violi's Restaurant & Banquet Facility located at this "hidden-gem" course.

"Hunter really is a great golf spot and worth the trip even just for lunch or dinner," Burdelski says. "Violi's has a nice mix of Italian fare and is a very friendly place to stay for a drink or two after a round of golf."

Meriden City Manager Lawrence J. Kendzior, an avid golfer and Hunter member, adds, "Surrounded by Mount Lamentation and local farms, Hunter is one of the most scenic golf courses in Connecticut. With multiple tees, elevation changes and just the right amount of water and sand, Hunter

| CONTINUED ON PAGE 58 |

A luscious Angus filet mignon, below, is served at Monty's of Milford's Great River Golf Club.



A platter for sharing (above) with prosciutto and marinated eggplant is a favorite appetizer at The Hills at Waterbury's Western Hills GC. At right, one of many exquisite desserts offered at the hidden gem in Danbury, Cafe on the Green at Richter Park.





Sweet Tooth Satisfaction

Kids can party by making their own baked treats at the **Cookie Workshop** in Trumbull (below), glamping it up at the **Sundae Spa** in Milford or Waterbury (at bottom), or customizing their own candy dispensers at the **PEZ Visitor Center** in Orange within the shadow of the world's largest PEZ dispenser (left).





BY MICHELLE BODAK ACRI

Celebrating your child's birthday at home with cake, ice cream and a few games to get the party started can be special. It can be all you need to make memories that'll last a lifetime.

That being said, if you're looking to get out of the house—and the responsibilities that come with cleaning, cooking, shopping and preparing for a party in said house—you've come to the right place.

Three years ago we did our first feature on the then-burgeoning trend to host kids' birthday parties outside the home—and came up with some pretty spectacular

options (which can still be found at connecticutmag.com). Since then, there's been no end to the pint-sized partying going on. From baseball parks to water parks, candy factories to karaoke bars, the number of Connecticut attractions ready, willing and able to do a bang-up job of hosting a child's birthday party is pretty astounding—and maybe even a touch overwhelming.

Have no fear: we've done the legwork for you with this latest batch of favorites. All you have to do sit back, grab a little glass of something relaxing and browse your options.

Piece of cake, wouldn't you say?

Sing, sing a song

After listening to your mini Idina Menzel belt out "Let it Go" for the 900th time, do you have any doubt she (or he) would love a party at a karaoke bar? New Haven's **Karaoke Heroes** is the first dedicated karaoke bar in the state, and just so happens to boast a superhero theme. Picture an old-fashioned phone booth just like Superman's, red phones for calls from the commissioner, a waitstaff that sports capes and *bam! pow!* comic-book art designed by an artist from Marvel Comics. Kid shindigs, held during the day on Saturday or Sunday, are \$300 for up to 25 kids. There's a special kid-friendly songbook and unlimited "mocktails" included all around (think lemonade "cosmopolitans" served in martini glasses). (203) 848-8854, karaokeheroes.net

Climb, crawl, wobble, zip, bounce, balance, teeter...

... and that's just some of what you'll find yourself doing at **Soarin' Indoors** in Manchester, an indoor aerial adventure center that opened last October. The 12,000-square-foot course is split into two sections: a low course that's 2.5 feet off the ground and a high option that's 12 feet up. Both present obstacles from rope bridges and cargo nets to zip lines, slack lines and trapeze. There are mandatory

double-clipped safety lines and the nimble folks here train everyone to use the equipment at ground level before tackling anything more ambitious. Parties include 90 minutes of course time, an hour in a party room and a dedicated guide. Rates for 10 guests range from \$215 to \$295. The course is designed for anyone who can reach their arms up to a height of five feet while standing flat on the floor—that usually means kiddos over the age of six. (860) 645-1595, soarindoors.com

Like a kid in a candy ... factory

A towering wall of PEZ dispensers past and present greets you at the entrance to the **PEZ Visitor Center** in Orange. There's a smokin' PEZ motorcycle custom-built by Orange County Choppers, a 14-foot-tall dispenser (the world's largest), an interactive timeline of PEZ history, viewing windows to the production floor and, as of January, a dedicated party spot on the bright-and-shiny center's mezzanine level. Packages for 15 kids are \$299.95 and include entry to the center, pizza, soft drinks and goodie bags with blank PEZ dispensers to customize and candy buckets to fill with any (and all) PEZ flavors. The best part? The birthday boy or girl gets to visit the demo room and make his/her own batch of PEZ to bring home! (203) 298-0201, pez.com

It's electric!

New York, New Haven & Hartford Railroad Car No. 2765 is all yours for a party at the **Connecticut Trolley Museum** in East Windsor. April through December birthdays aboard the 1908 wooden combine passenger car start at \$200 for 25 guests and include use of the air-conditioned/heated car for two hours, a party coordinator and three-mile rides on the museum's historic rail line—once part of the Hartford & Springfield Street Railway. You can also explore the trolley museum itself, featuring more than 70 pieces of rail equipment dating back to 1869, as well as the Connecticut Fire Museum and the Connecticut Motorcoach Museum, which are also here. (860) 627-6540, ct-trolley.org

Swing batta batta

Birthday bashes at Dodd Stadium in Norwich, home of the **Connecticut Tigers**, the single-A short-season affiliate of the Detroit Tigers, are \$20 per person (with a 10-person minimum). Included is early entry to the stadium to watch batting practice while celebrating with a hot dog or some pizza in the picnic area, reserved seats for the game, popcorn vouchers and a souvenir Connecticut Tigers wooden bat for each guest. The guest of honor also gets a Tigers' "junk ball" set, recognition on the video scoreboard and the



Adventure Awaits

Soarin' Indoors challenges partygoers with aerial obstacles and ziplines. The “Elf Adventure” at **Webb Mountain Discovery Zone** (top inset) rallies nature lovers to help save frogs, salamanders and turtles. Meanwhile, party time gets mellow—for a few minutes, anyway—in the Lazy River at **CoCo Key Water Resort** (bottom inset).

honor of throwing out the first pitch! After the game partygoers get to run the bases and have a catch on the field. Opening day is June 18. (860) 887-7962, cttigers.com

The big screen

It's easy to spot the **Bank Street Theater** in downtown New Milford—its Art Deco façade and retro-chic marquee make it abundantly clear that this is one neighborhood joint that's been around for quite some time (since 1920 in various incarnations). No worries, silent films are no longer shown at the thoroughly up-to-date theater. Birthday-party packages include private rental (which is \$15 per guest with a 10-guest minimum) as well as any movie currently playing, your own exclusive theater, popcorn and beverages. A “Bring Your Movie Option” rental is a flat fee between \$200 and \$400, depending upon the size of the theater (there are three that seat between 35 and 120). Private rentals are typically held on Saturday and Sunday mornings. (860) 354-2122, bankstreettheater.com

“C” is for cookie

The **Cookie Workshop** in Trumbull has several hundred cookie cutters at the disposal of bakers-in-training who come to the nut-free bakery to whip up a batch of something sweet. Here's how it works: The birthday baker picks out a party theme ahead of time. All matching paper products are included, as are a choice of two flavors of sugar-cookie dough and four icing and sprinkle colors. Each participant is given two balls of dough, which make 16 to 24 cookies. He/she rolls out the dough, cuts it with specially chosen cookie cutters and then, while the cookies bake (there's a window into the kitchen to watch), celebrates with a cupcake tower while decorating a cookie box to bring home his/her creations. When the oven dings, the cookie decorating commences and the sprinkles (which you—glory be!—don't have to clean up) fly. Parties are \$24 per person, with a 10-person minimum. (203) 452-8872, cookieworkshop.com

Off the wall

The folks at **Sky Zone Indoor Trampoline Park**, which opened its first Connecticut location in Bethel in February, have just one question: “Are you ready to fly?!” Known for having invented “all-trampoline walled playing courts” (a concept so unique it was awarded a U.S. Patent), Sky Zone is all about high-flying fun. Highlights include a main court with 42 individual trampolines, a foam pit and slamma-jamma basketball hoops as well as three private courts for 3-D dodgeball. A party package for 10 (\$260 to \$300, depending on the day) includes an hour of jump time, 40 minutes in a party room for pizza and soft drinks, a T-shirt for the b-day kid and SkySocks for each jumper. (203) 428-4080, skyzone.com/bethel



Go Team Throw your hands in the air and skate like you just don't care at Groton's **Galaxy Roller Rink** (above). Kids can root, root, root for the home team—and hang with C.T. the Tiger at a **Connecticut Tigers** baseball game in Norwich (right).



On a roll

Can you do the Cha Cha Slide on roller skates? How about the Hokey Pokey? Each deejay at **Galaxy Roller Rink** in Groton is an expert at making sure you have fun trying. This family-owned-and-operated throwback (which began life as the Melody Skating Rink in '55) is all about good old-fashioned fun—with a modern twist. Three "Glow Rooms" with luminescent paint and laser lights are used for parties. The Glow Package is \$195 for 10 guests and includes admission, skate rental, pizza, beverages, assorted glow-stick paraphernalia, a birthday T-shirt and game tokens. Celebrations are held Saturday and Sunday afternoons during Kids Pop Great Skates; a Teen Glow package is offered Friday and Saturday nights during Top 40 Evening Skates. (860) 448-3882, galaxyrollerrink.com

Location, location, location

Ever tried to find a group of lounge chairs together at **Lake Compounce** in Bristol now that Crocodile Cove Water Park has opened? Then you will appreciate how much easier and breezier 15 new VIP cabanas throughout the water park make celebrating a birthday by the lake. The shaded cabanas (which can be reserved online) are \$149.99 for up to 10 guests and are yours from noon to 7 p.m. Rental includes a Lake Compounce beach tote and towel, sunscreen, discount coupons for the park and two lockers—there's even cabana food service available via pre-order. Beginning July 4, the new laser-light show "Illuminate the Night" lights up the sky every weekend through Aug. 24 (expect a 50-foot water wall across the lake and synchronized music). The first Pink's Hollywood Hot Dogs on the East Coast also opened this summer as has Bear Creek Campground, ideal should you bravely decide to keep the party going overnight. (860) 583-3300, lakecompounce.com

All aboard

The 95-foot-long turntable at Danbury Station was built in 1917 for the thriving New

Haven Railroad. Used to turn locomotives, it serviced a nine-stall roundhouse and was the centerpiece of the rail yard, as it is today at the **Danbury Railway Museum**. Parties for 24 guests range between \$125 and \$175 and are offered January through November in either an indoor party room or under the canopies of the landmark station. Admission to exhibits and operating layouts is included, as is a hands-on tour of the six-acre rail yard, a 20-minute train ride in season (the birthday child gets to sit in the cab alongside the engineer) and a 360-degree ride on the turntable. (203) 778-8337, danbury.org/drm

You're not the only one with a birthday coming up...

The **Bushnell Park Carousel** turns 100 in July, and to celebrate the city of Hartford is giving the venerable landmark some great gifts: heat for its pavilion, new restrooms and a snazzy function room to host parties year-round. Construction, which began in April, will be paused for the festivities on July 26 and is projected to be completed by November, when the newly restored Stein-and-Goldstein beauty and its 48 painted ponies will be ready to whirl once more. Parties will be \$10 per child and include use of the party room for two hours, unlimited rides, popcorn and balloons. Giddyup! (860) 585-5411, thecarouselmuseum.org

I enjoy being a girl

The party rooms at **Sundae Spa** in Waterbury and its new location in Milford go by names like "cupcake," "sweet treats" and "cookie creation." Super-sized ice cream sundaes back the pedicure stations, big red cherries float from ceilings and daydream lollipops line the stylists' chairs. Party packages include everything from facials, pedis and manis to making lotions and potions like nail polish, bath fizz and perfume. The "Cupcake Cuties" package (\$625 for eight guests) includes a hair style/wrap, mini desert mani, sparkling eye "kandy" application, make-your-own lip gloss or body spray and,

once the girls are all glammed up, a runway photo shoot and spa gift bag for each guest. A yummy ice cream sundae, but of course, tops things off. *Waterbury (877) 737-3593 or Milford (888) 654-6577, sundaespa.com*

In the zone

Webb Mountain Discovery Zone started out as a 171-acre tract purchased by the town of Monroe for open space in 2004. In the decade since, it has been transformed into a stellar outdoor learning center that offers interactive—and fun!—science, history and nature programs. A Discovery Zone educator leads party programs, available March through November, for one hour, and an additional hour is set aside for cake, presents and revelry at tented outdoor picnic tables. In "Elf Adventure," children are transformed into elves to help keep Jack Frost from freezing up the pools and ponds in the Discovery Zone and thus save frogs, turtles and salamanders. For a "Vernal Pool Party," kids grab nets and get a little wet in order to see who lives in the Discovery Zone vernal-pool ponds. Differing parties are available; the cost for 12 children is \$185 (\$170 for Monroe residents) and includes a takeaway craft or gift. (203) 556-9737, webbmountaindiscoveryzone.com

Island time

Can you get to Key West by way of Connecticut? You can via Waterbury's **CoCo Key Water Resort**. It's always a bright and sunny 84 degrees at the 50,000-square-foot indoor water park. A Water Fun birthday package for 10 children and two adults is \$275 weekdays and \$399 on weekends, and includes a two-hour open swim and party-room celebration complete with hot dogs, pizza, beverages and birthday cake. Each child also receives a goodie bag and a \$5 gift card for the Key Quest Arcade. Make time for the Adventure River, a swoosh (or 10) down one of three 40-foot slides and Parrot's Perch Interactive Play Island and its zero-depth-entry kiddie area. (203) 706-1042, cocokeywaterbury.com

to open a showroom in Naugatuck in the coming months where customers can see the smokers up close and test them out.

Myron Mixon Smokers use patented Waterpan Technology™—an indirect water cooking system to evenly disperse heat throughout the cooking chamber and lock in all the natural juices. It's a design perfected by Mixon after years of using similar indirect water cookers. The process tenderizes the meat while it cooks, resulting in truly juicy barbecue.

Myron Mixon Smokers have a product for "all kinds of needs," ranging from the MMS-36" backyard model, which can hold 12 baby back ribs or a 60 pound hog, for \$3,595, to the MMS-1500 rotisserie commercial model, which contains 24 racks at 18"x48" each and costs \$30,800.

Soon they will introduce their Gravity Feed System to make the art of smoking even simpler. Mixon calls it a "set it and forget it" model that's a little more user-friendly.

"Barbecue now is the 'it' food," says Mixon. "It just keeps rising and rising. Anything associated with it is almost always a winner."

Mixon's line of smokers is not the only Connecticut-made option on the market.

Kenyon All Seasons Grills, produced in Clinton, have over 70 different varieties of electric grills. Kenyon is the largest manufacturer of two-burner ceramic glass cooktops and stainless-steel electric grills in North America. Kenyon grills produce virtually no smoke, which allows people to grill outside or indoors and is at the other end of the spectrum from Mixon's grills.

According to Kenyon President Phil Williams, the company's best seller is the Floridian All Seasons Built-In Electric Grill, a 120V electric grill that can preheat in less than 7 minutes. The model costs \$1,125.

Many of Kenyon's grills have won awards including the Floridian, which was named a finalist in the Vesta Award for innovation in design and technology in 2008. In 2009, another of their designs, the Texan All Seasons Grill, was a finalist for the same award.

However, there are many options between electric grills and commercial smokers. John Tarquinio, owner of Fireside Supply Inc. in Hebron, explains that there are three major categories of grills for the average backyard barbecue—gas, charcoal and pellet. The right grill for each consumer is entirely dependent on what they're hoping to accomplish.

"Gas is generally good for fast cooking," says Tarquinio. "For people who want to fire it up, throw a steak on it, sear it on both sides and go eat dinner."

Charcoal is better for slower cooking at a



The Big Green Egg is popular among charcoal-grilling enthusiasts.

lower temperature, says Tarquinio. It infuses a smoke flavor into the food. Meat cooked on a charcoal grill is usually moist in the center and crisp on the outside.

Pellets—hardwood compressed to look like long pills—produce similar cooking results to charcoal. "It's more convenient for ramping up and ramping down," says Tarquinio.

One charcoal grill, popular at Fireside Supply, Inc. and elsewhere, is The Big Green Egg. Tarquinio says the grill has a kind of "cult following."

"The Big Green Egg is the best charcoal grill out there," he says. The unique dome shape circulates the hot air around the food, the inverse of a rotisserie oven, which rotates food.

According to its website, The Big Green Egg is a modern-day evolution of ancient cookers, with a design that "is modeled on the clay cooking vessels first seen during the Chinese Qin Dynasty and then used by the Japanese beginning in the 3rd century."

The Big Green Egg, originated in Atlanta, is now the world's largest producer and international distributor of the high-quality ceramic cooking system. There are now six different sizes of Eggs.

Barbecue really is the "it" food these days. Between television shows, cookbooks and blogs, there are a lot of lessons out there on how to perfect your cooking techniques. But when picking the right grill, consider your needs. Do you want fast or slow cooking? Do you want a deep smoky flavor or just a good char? Looking to get into the competition circuit? Ask around. The professionals will be able to help you select the grill or smoker that's right for you.

And take Mixon's advice—don't stress. "Barbecue is very simple food," says the barbecue champion. "It's very enjoyable." ■

presents an appropriate challenge for golfers of all skill levels to get out, play and enjoy the views!"

And Vincenzo Landino of Wallingford, Development Manager for the Connecticut Chapter of the Cystic Fibrosis Foundation, got in on the Twitter exchanges, saying, "I've stayed for beers after golf and have eaten at Violi's. The chicken parm is excellent!"

Violi's Restaurant is open from 11 a.m. to 10 p.m. daily. The phone number is (203) 639-4830. For more on the restaurant and the golf course, see the website at huntergolfclub.com.

Tower Ridge Country Club, Simsbury

Sitting on the patio at Tower Ridge is special for one simple reason, golf editor and writer Torsiello says—the view of the 18th hole as it tumbles down from a hillside, across a pond and to the putting surface that sits only yards away from the 19th hole. "You can watch the entire hole being played, and maybe even catch a glimpse of a hawk or two floating above the cliffs that serve as a stunning backdrop to this truly unique golf course," Torsiello says.

The Tower Ridge website invites guests to "enjoy a delicious burger on The Grille Restaurant's Patio overlooking our famous 18th Hole."

That's the terrific status quo that golfers love, but new excitement is also arriving. The country club's website announces the May 30th opening of the Lion Four Tavern, whose own fledgling site says, "... Nestled against the Heublein Tower on the Talcott Notch there is a beautiful patio for those spring, summer and fall days. Comfy rocking chairs overlooking our signature 18th hole [are] a great place to watch your friends finish their round or to relax after yours." All of which makes Tower Ridge a destination.

For more, call (860) 651-9393 or see the website at towerridgecc.com.

Gillette Ridge Golf Club, Bloomfield

Not only does the restaurant at Gillette Ridge offer good food at reasonable prices in its comfortable grill area, and has a nice bar where you can chat with friendly servers and watch sports on large-screen televisions, the club's patio is also a great place to unwind and watch golfers finish up their rounds on one of the toughest par-four courses in the state. (It was designed by Arnold Palmer.)

Open to the public from 11 a.m. daily, the restaurant offers a full bar with a fabulous wine and microbrew beer list.

To learn more, call (860) 726-1430 and ask for the restaurant or see the website at gilletteridgegolf.com.

Restaurant at River Ridge, Griswold

River Ridge Golf Course is a scenic oasis that also happens to be 20 minutes from Foxwoods Resort Casino and Mohegan Sun Casino. Like the course, the restaurant is open to the public, serving lunch and dinner daily, along with a Sunday breakfast buffet.

Here's the insider's tip for those who love a good burger: The Restaurant at River Ridge gets its all-natural ground beef from Campbell's Farm in Griswold, which makes for one delicious burger—branded as the Campbell's Burger and famous enough to get billing on a roadside sign at the course, along with the fact that the restaurant features Stonington Seafood.

So if you like gourmet flavors when you relax after golf, this is a place to seek out.

Call (860) 376-0059 or see riveridgegolf.com for more.

Shennecossett Golf Course, Groton

Over the years, Torsiello says, many famous golfers have walked the fairways at Shennecossett, including Arnold Palmer, Walter Hagen, Bobby Jones, Tommy Armour, Francis Ouimet, Babe Didrikson, Marion Hollins, Glenna Collett Vare, and former club professionals Alex Smith and Harry Cooper.

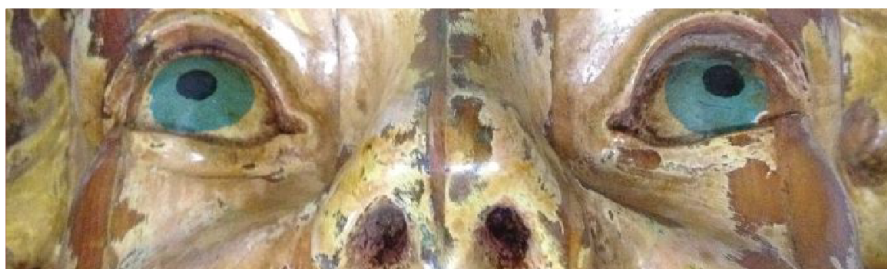
The course is a municipal one, and the town of Groton says, "There are fantastic views of the Thames River and the Long Island Sound looking from the 16th and 17th holes, and at any time, one might see the USCGC *Eagle* or a nuclear submarine navigating the waterways."

Meanwhile, visitors can enjoy drinks and dine where the aforementioned golf greats once hung out, the Par-Four Restaurant. There's lots of ambiance, a great collection of vintage photos and an old-time feel to the bar.

The restaurant may be reached at (860) 446-9146. For more on the course, go online to groton-ct.gov/depts/parksrec/shenny.

Other Great Spots

Also worth investigating for good golf and outstanding amenities are: Fairview Farm Golf Course, Harwinton, which has a great Sunday brunch, (860) 689-1000, fairviewfarmgc.com; Richter Park Golf Course, Danbury, where the Café on the Green has a great menu and an award-winning wine list, (203) 791-0369, cafeonthegreenrestaurant.com and richterpark.com; Jesse Camille's Restaurant overlooking the Hop Brook Golf Course, Naugatuck, where folks love the clam chowder, Fafalle à la Vodka, and Blackened Cajun Chicken Tortellini, (203) 723-2275, jessecamilles.com; and The Hills Restaurant at Western Hills Golf Course, Waterbury, (203) 755-1331, thehillsrestaurant.com.



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COMING OUT
OF THE FOG

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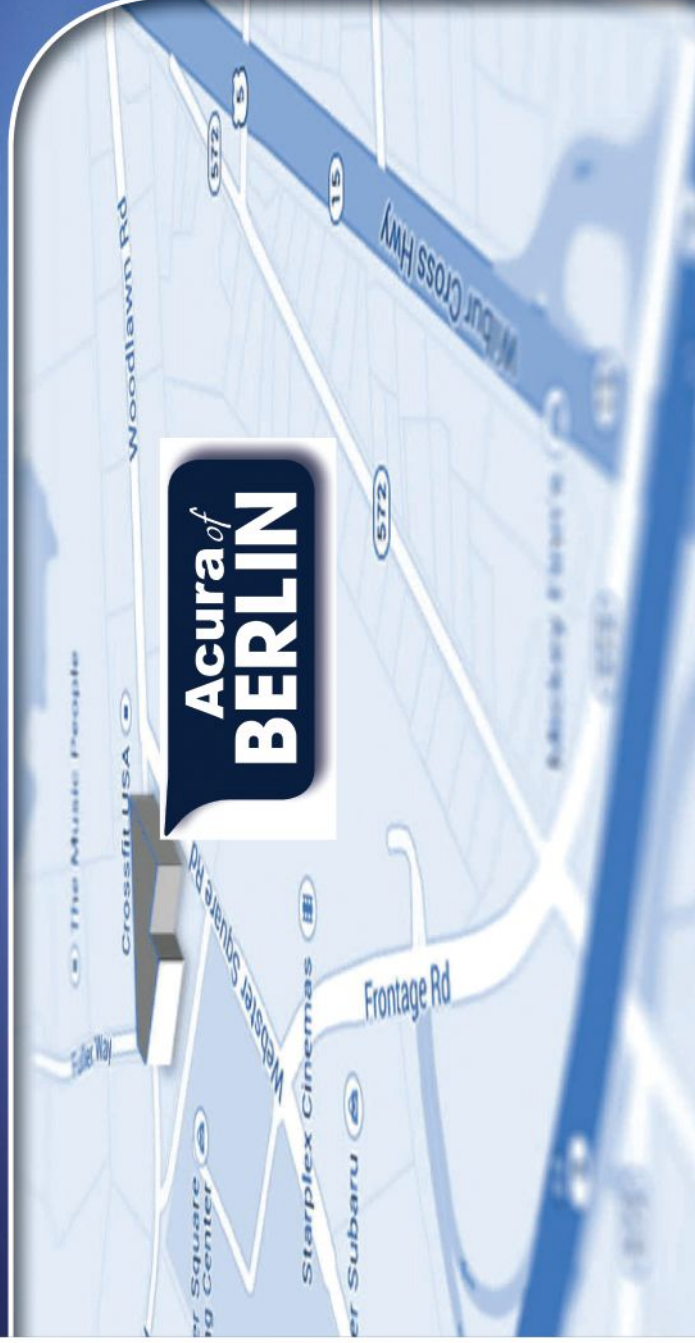
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REVIEWS, RECIPES, RESTAURANT LISTINGS



Menu Marvels Beckon

BY ELISE MACLAY

THE SEASON'S BOUNTY LURES US OUT AND ABOUT DURING THIS LOVELIEST PART OF THE YEAR.

Summer is for picnics and porches, patios, terraces and gardens—anywhere tables can be set up for dining *en plein air*. Pardon my French but those Impressionists who exchanged a studio in Paris for a field of wildflowers in Provence had the right idea. Everything looks and tastes better in the open air.

So here's to the great outdoors, prix fixe or à la cart. You'll find lots of options in Connecticut. Here are two for a start.

Gifford's ★★½

Kent

Kent is a country town with an artistic bent and residents who want to keep it that way. Gifford's restaurant, which opened in February, couldn't be more sensitive to the town's way of thinking. In a plain dove-gray clapboard building on Maple Street, it features a fireplace for winter, and for summer, an awning-shaded dining terrace facing a sort of pocket park with green grass, garden paths and an occasional sculpture, all tucked away so that you come upon it suddenly with delight.

Kent's like that. So is Gifford's, its redesigned interior itself a piece of modern art with color-block walls in sunflower yellow, lemon and lime. The food is equally artistic and bright. The chef, who is also an owner, calls it New American melting-pot food, and evocations of Thailand, Tuscany, Vietnam, Morocco, France and local farm fare pop up all over the menu.

We began with a French onion soup so multi-nuanced and deeply delicious, spiked with just the right amount of apple brandy and sealed with good Gruyère, we knew its like would be hard to find elsewhere. A simpler dish, pan-roasted shrimp with roasted red pepper and saffron dipping sauce was equally pleasing. But crispy flash-fried oysters trumped all. Served hot, with a crunchy crust and creamy interior, their fresh ocean-bright flavor with deep rich undertones whispered seductively, "Come back for this dish."

Three brick-oven pizzas were on offer, and we shared one made with prosciutto, dried white figs, gorgonzola and mozzarella. On the page it sounds heavy but the pie was a little gem, with the saltiness of the prosciutto balancing the sweetness of the figs and the two cheeses providing a creamy richness highlighted by a film of balsamic glaze.

While Gifford's appetizer list offers a fair number of vegetarian dishes (especially for those who eat seafood) the entrée list is a bit more limited. But not to worry, the chef says that almost any dish can be modified to meet dietary restrictions. We had none, but we would hate to have missed the vegetarian entrée on offer the night we were there: An aromatic ragu of Indian spiced chickpeas, roasted eggplant and tomato with turmeric-roasted cauliflower and English cucumber raita. Even carnivores might be tempted.

For them, however, there's an excellent New York Strip steak on the menu—lean and not noticeably marbled, but tender and juicy with

It's oyster time! Breaded beauties surrounded by summer's flavors are a special attraction at Gifford's.



Indoors, the atmosphere at Gifford's is bright and comforting.

the distinctive clean flavor of grass-fed beef. It came topped with roasted cipollini onions and a Cabernet veal glaze reduction that only a talented chef is likely to provide. Creamed spinach served alongside looked and tasted freshly chopped. Topping it with Gruyère was arguably a bit much—but not for the steak and cheese fans I know.

In contrast, Chicken Madeira was the soul of dietary discretion, consisting of thin-sliced, pan-roasted chicken breast and mushrooms in a Madeira reduction served with mashed potatoes and roasted asparagus. Okay but nothing to write home about.

On the other hand, we loved Gifford's creative deployment of Asian techniques, ingredients and sometimes whole recipes. In fact, my favorite entrée was Black Pearl Salmon prepared with a deep bow to Vietnam. A pretty little fillet, oven roasted medium-rare, it arrived with warm cabbage slaw, bok choy, carrots, celery, peppers and mushrooms and thread-thin glassy rice noodles in a classic Pho broth. For me it conjured visions of Halong Bay which I visited years ago—but with or without the food memory, this fish dish was worth a shout out.

So was the evening's special, pan-roasted skate over parmesan spinach risotto with roasted caper, tomato and olive tapenade. It's been said that a chef is only as good as his (or her) sources. Gifford's chef James Neunzig bears this out. A Connecticut native and resident who has cooked at the best restaurants in his immediate vicinity, Mayflower Inn and West Street Grill, he knows where to get the best local produce and products, and



Perfect pies (inset): An interesting fig pizza, followed by Gifford's delicate lemon-lime tart for dessert.

his overseas connections are equally impressive. Legend has it that he once ordered fresh mahi mahi from Hawaii and his supplier got it to him by air in 24 hours—in time to cook and serve it for dinner. I thought of that as I savored the sparkling freshness of a delicate morsel of snowy white skate.

Desserts consisted mostly of "somethin' lovin' from the oven," to paraphrase the Pillsbury Dough Boy. This was not surprising because the owners of Gifford's restaurant, Michael Moriarty and James Neunzig, are also the proprietors of J.P. Gifford Market and Catering Company around the corner on Main Street, Kent's go-to place for addictive cookies, irresistible croissants, big, fat Italian breakfast sandwiches and incredible edibles of all kinds to take away or nosh on at a table in front of the store. With a bakery's worth of goodies to choose from, Chef Neunzig

rolled out an interesting dessert roster ranging from a mild mascarpone cheesecake with a homey graham cracker crust to toffee sticky pudding, a cake-like confection in a pool of molten butterscotch sauce, sinfully alluring and sweet enough to induce a sugar high. A lemon-lime tart, citrusy and tangy, provided a piquant alternative. But the sybaritic bread pudding made with Gifford's famous brioché, was, we decided, the perfect ending to dinner on a terrace on a soft summer night.

Gifford's 9 Maple St., Kent

(860) 592-0262, jpgifford.com

Dinner Wednesday through Saturday 5 to 9, Sunday from 4 to 8. Price range: appetizers \$8 to \$13; entrées \$23 to \$35; desserts \$7 to \$9. Wheelchair access. Major credit cards.

RATINGS

★★★★ Extraordinary

★★★ Superior

★★ Very Good

★ Good

Fair

Poor

Tavern 1757 ★★ Seymour

In winter, Tavern 1757 is an atmospheric, authentic Colonial tavern with a happy vibe and a creative chef. In summer when a wrap-around stone dining terrace provides kaleidoscopic glimpses of a babbling brook, a green-hedged maze and a secret garden with a snow-white gazebo, the Tavern comes into its own as a magical place. Adding to the effect is the fact that the Tavern grounds adjoin and are actually part of Villa Bianca, a fairytale-come-true banquet facility and wedding venue with manicured lawns, fountains and a ballroom for dancing under the stars.

When we visited Tavern 1757 recently, a wedding was going on next door at the Villa. We were tempted to linger to catch a glimpse of the bride but we were on a mission and, more to the point, hungry. So we noted the travertine-topped stone tables on the Tavern's terrace, but only briefly, before sitting down at one and giving our full attention to the menu, which was divided into categories: Tastes; Small Plates; Pasta; Beef & Game; Poultry & Fish; and Brick Oven Pizza.

Among the appetizers, Devils on Horseback jumped out. Martha Stewart makes these bacon-wrapped retro tidbits with dates. Emeril Lagasse makes them with oysters. Tavern 1757 makes them with figs, but what aroused my curiosity was the list of ingredients. Chocolate? Fresno? Almonds? Sounded like dessert. Hard to think it as a starter, but, hey that's our job—to try the unimaginable.

In this instance we lucked out. The ingredients, bundled in bacon before broiling, melted together and complemented each other. The bitterness of the chocolate balanced the intense sweetness of the figs, the almonds added crunch, and the fiery after heat of the jalapeño-like fresno gave a bit of edginess to the dish. "Dish" is probably the wrong word as in my book these little devils are nibbles designed to be speared with a toothpick and eaten in one bite.

But heartier starters were available as well. Arancini, large, luscious rice balls with mozzarella and tomato butter, were a case in point, along with cheese plates and an assortment of house-made charcuterie. Most memorable were big, meaty chicken wings, with a choice of four sauces. We didn't try the first two, but choose Parm style if you're yearning for comfort food, Italian-style, and go for Garlic Ginger Scallion if you want to be blown away with a burst of flavor so exciting you vow to come back for more another day.

From the small plate category we chose a pear, Gorgonzola and arugula salad. This is one of those simple dishes that not everybody gets right. The tavern's version was exceptional because each component—creamy, Gorgonzola, dewy fresh arugula, juicy pears sliced in a house-made vinaigrette—was top

flight. More unusual for an appetizer or small plate was a "lamb rack," a trio of tiny lamb chops scented with harissa and garnished with roasted brussels sprouts. I fell for it immediately. For lamb lovers it's three bites of heaven, with room left for entrées.

As our meal unfolded, we experienced more and more examples of the way that traditional Italian home cooking in the hands of an imaginative chef can be fresh and exiting. Rabbit, for example, is traditional in Italy, less so in Connecticut, but Tavern 1757 boldly offered "Bella Bella Rabbit," which proved to be as beautiful as its name suggests—mild, tender pieces of meat on the bone in a light herb-scented sauce on bed of creamy polenta. I remember similar dishes served in the Piedmonte, especially in the mountain town of Cuneo.

Departing a bit farther from the Italian playbook, the fish of the day, grouper, was doused with barbecue sauce zingy enough to dress a Cajun catfish. Braised greens and buttered carrots abetted the American South theme, but muddled the purity of the fish.

In contrast a broiled veal chop was the soul of simplicity, served with house-made gnocci and broccoli rabe—good but small for the price. Otherwise the tavern's entrée prices (mostly under \$25) are in line with and even a bit lower than you'd find at similar upscale restaurants. But watch it when it comes to the specials, which are not in print. When our waitress rattled off the list at the speed of an express train, we allowed ourselves to go with the flow and ordered the extra-special special of the day, a rib-eye steak, purportedly the eighth wonder of the world on the bone. We didn't inquire about the price. How dumb is that? Very, and we got our comeuppance. It was a nice enough little steak, thin, cooked medium rare, tender and flavorful, but decidedly not a big fat lollapalooza of a rib eye, not on the bone and not worth the \$55 price tag that shocked us when the check came. I hate to mention it because as a special it was such an aberration, I'm guessing it will quietly quit the field.

Just don't do what I did and don't let it keep you from enjoying Tavern 1757's summertime charms, among them a romantic setting, Old World Italian cooking with a global twist, a happening bar, a hidden wine cellar, two stone dining patios with garden views and an upstairs party room with an open-air porch overlooking the Housatonic.

Under a starry sky, who could ask for more? A moon? Maybe.

Tavern 1757
318 Roosevelt Dr., Seymour
(203) 516-5461, tavern1757.com

Hours: Monday 5 to 9, Tuesday through Thursday 11 to 9, Friday and Saturday 11 to 10. Price range: appetizers \$6 to \$13; entrées \$15 to \$32; desserts \$12. Wheelchair access. Major credit cards.

Table Talk

BY ELISE MACLAY

Hot on the heels of Gifford's another caterer has opened a restaurant, this time in **West Hartford**, where Pintoré Catering has opened **Brownstone Cafe**. Vin and Jen Keola, who have owned and operated Pintoré Catering on the same site for seven years, tell us that their new restaurant features "modern, rustic, comfort food," and a quick perusal of the menu reveals that the term doesn't begin to describe the variety and venturesome nature of the dishes offered. An appetizer of "Three-way satay," for example, consists of duck with berry compote, lamb with tzatziki, and pork with jerk sauce. The United Nations on a plate: Asia signs in with fried wontons; pappardelle pasta with artichoke hearts, zucchini, leeks and peas does Italy proud and has vegetarians jumping for joy. All in a cool space with a full bar, draft beers and fine wines. (860) 566-8280, brownstonecafefw.com

Blue Hound, now there's a name that will make you prick up your ears. No relation to the bus of another color, it's the name of a new restaurant in Ivoryton. Owners Matt and Tracy Carroll named the place for the dog of their hearts, a 110-pound bloodhound who goes by Farley. But the name also evokes the South, as in North Carolina where the couple operated a successful 100-seat restaurant called Tupelo's. The southern coastal cuisine they served there inspired the menu at Blue Hound Cookery. Think jambalaya, buttermilk-fried chicken, fried green tomatoes and all that jazz in a colorful dining room and bar, where the walls are adorned with mirrors, paintings and (what else?) photos of Farley and the Carrolls' other dog, Georgia. Sit. Stay. (860) 767-0260, bluehoundcookery.com

A new eatery in Fairfield, Local Kitchen and Beer Bar, has joined sibling restaurants Southport Brewing Company in Southport, Nolo in SoNo and Sitting Duck in Stratford. Ensnared in Sportsplex at Fairfield, the newcomer looks right at home, with exposed brick walls, riveted steel fittings and a sleek bar sprouting 30 craft beers on tap. The kitchen dishes up trendy American comfort food in portions designated as Littles, Lots or Big Plates. Fun food, for sure, ranging from warm crab and artichoke fondue to White Marble Farm pork chop with cider peppercorn glaze and roasted roots. Come early or stay late—the kitchen is open from 11 a.m. to 1 a.m. on weekdays, Saturdays until 2 a.m. (203) 955-1920, fairfieldlocal.com

A Dry-Aged Kobe Beef Holy Grail at David Burke Prime

We say steakhouse and you might think, “Been to good ones, but it’s not *haute cuisine*. Don’t mess up a steak and it’s great, so a good steakhouse is like any other good one.”

Right?

No, no, no—so very wrong in the case of David Burke Prime Steakhouse at Foxwoods Resort Casino. Burke, rightfully a culinary world star, oversees a restaurant empire—including David Burke Townhouse, David Burke Fishtail, Burke in the Box and David Burke’s Primehouse—that has been called one of the “Coolest Multiconcept Companies in the Land.”

Burke’s business model is built on the right kind of foundation. A Culinary Institute of America graduate, he traveled to France as a young chef and worked in that legendary culinary landscape with master French chefs. At just 26, he won France’s *Meilleurs Ouvriers de France Diplome d’Honneur* for unparalleled skill and creativity with his native cuisine.

That translates into steak done Burke’s way at David Burke Prime, where the steak maestro and Executive Chef Pedro Avila (above) dazzles guests with the rich and nuanced fla-



grail opportunity being offered to steak-lovers (and if you want go all-in on this, act fast because it’s going to sell out).

Avila revealed while showing off Burke’s patented dry-aging process that one gorgeous piece of Kobe beef on the shelf (left) is being aged for a full year, 365 days, longer than any aging to date. “The flavor profile is going to increase [incredibly],” the chef said in a subsequent interview. “I did 100 days as a special [thing]. I noticed the flavor is amazing.”

“I’m definitely planning to do something special with that particular piece of meat,” says Avila, who then divulged that the steaks from this “2014-vintage” Kobe beef will be served as part of a special menu on New Year’s Eve to ring in 2015 in a novel and ultra-delicious way.

These steaks—expect the best piece of meat you’ve ever tasted—will be the star on a special menu, and guests, Avila said, will be able to build the rest of their experience however they want, by adding Burke’s famed Angry Lobster, for example, along with sides and more.

“My plan right now . . . I don’t want to charge more than \$120” for the once-in-a-lifetime steaks, Avila said. “If they work out well, I will continue to do that 365-day aged.”

So what makes the David Burke steaks presented by Avila so special?

Burke actually holds a U.S. Patent for his process of aging beef in a cooler lined with pink Himalayan salt, where it dries naturally with help from the salt. In the process, the meat absorbs the nuanced flavors of the salt and emerges filled with deep, delicious flavors. Burke’s steaks are typically aged for 28, 40, 55, or 76 days—the longer the aging, the more intense and concentrated the flavors become.

“One of my favorite pieces of meat is a 40-

day dry-aged porterhouse,” said Avila, noting that 55-day dry-aged rib-eye (*bottom left*) is one of the most popular at the steakhouse.

Steaks account for 75 percent of the orders at David Burke Prime, “but I also sell a lot of lamb and fish [including scallops raised in nearby Stonington]” said Avila. “Monday is my lobster night, which is a great success.”

The menu, designed by Burke, offers many of his other signature dishes, such as the Pretzel Crusted Crab Cake, Double-Cut Maple Pepper Bacon, Surf and Turf Dumplings, and a classic Caesar salad prepared tableside, along with full raw bar selections.

David Burke Prime also offers thousands of bottles of premium wines from around the world, many housed in a 35-foot-tall wine tower escalating up three stories to the casino level.

For New Year’s Eve reservations, the full menu or to learn more about the steakhouse, visit davidburkeprime.com or call (860) 312-8753.

| DOUGLAS P. CLEMENT |



vors that emerge from dry-aged steaks pampered with long stays in the cooler before being masterfully waltzed through the broiler. After a terrific chef’s table dinner recently at the adjacent Al Dente restaurant, a Massachusetts couple who makes the trip often for Avila’s steaks was so enthusiastic in praising the steakhouse that Avila treated a small group to a private tour of the dry-aged beef locker.

And therein lies the heart of this story. Before digging into why Burke’s dry-aged steaks are nonpareil, we have to describe the holy-

JUNE DINING EVENTS

Farm-to-Trumbull Dinner, Ridgefield Battle of the Chefs

Under the guidance of chef Dean James Max, the farm-to-table **Parallel Post** restaurant at the **Trumbull Marriott** is sharing its “fresh” obsession with locavores in the **Farm-To-Trumbull** dining series.

The season launched April 2, and the next dinner is tentatively set for June 4, with others penciled in for Aug. 20 and Oct. 8.

For \$75 (not including tax or gratuity), guests will be treated to a multicourse, family-style meal with the season’s finest local ingredients—plus dessert as well as craft cocktails.

Because only the freshest local ingredients are used, the chef won’t know what the night’s menu will be until just before the dinner.

To connect, see the restaurant’s page at facebook.com/ParallelPost. Reservations can be made via farmtotrumbull@gmail.com.

On June 1, from 4 to 7 p.m., three of Fairfield County’s best chefs—**Matt Storch** of **Match** in SoNo, **Jeff Taibe** of **The Whelk** in Westport and **Forrest Pasternack** of **Bailey’s Backyard** in Ridgefield—will engage in a **Battle of the Chefs** showdown in an event to benefit Founders Hall, a recreational and education center for those 60 and older.

Food writer **Jane Stern** is the emcee and, in addition to expert judges, audience members will taste and judge, with tickets priced for access to varying levels of involvement.

For more and tickets, see founders-hall.org or call (203) 431-7000.

Good Cheer and Good Intentions

STAMFORD'S HALF FULL BREWERY TAPS INTO CRAFT BEER ENTHUSIASM.

BY ERIK OFGANG

It's Friday afternoon at the Half Full Brewery in Stamford, and owner Conor Horrigan is in full mad scientist mode.

The smell of cocoa fills the brewery's taproom. At the bar, Horrigan, 32, has a plate full of melted chocolate, which he is trying to scoop into a growler filled with the brewery's Chocolate Coffee Brown Ale. He's working on a brand new concoction for the Castle Bar & Grill, a Stamford venue that will soon be opening a chocolate shop. The idea is to see how fresh melted chocolate will alter—and hopefully enhance—the flavor of the ale, but right now the experiment is in its messy stage.

"This does not look appetizing," says Horrigan apologetically as he attempts to clean chocolate off of the bottle and the bar.

Welcome to Half Full Brewery, a beer world's Willy Wonka factory. The young brewery (in beer years it would still be fermenting) opened in 2012 and thanks to popular artisan crafted ales and upbeat branding, it has successfully tapped into craft beer enthusiasm in Connecticut.

The brewery's beer is available at more than 200 restaurants and bars across the state. In May, Half Full started canning its beers and distributing to Connecticut liquor retailers.

Breweries have been popping up across Connecticut thanks in part to legislation passed in 2012 that allows the sale of beer on the premises (previously beer companies could only sell to bars and restaurants). Horrigan says his brewery has been able to set itself apart from the competition by offering distinct brews that are not so bitter-tasting you have to be a beer-nerd to enjoy them.

The beers at Half Full are brewed by brew master Jennifer Muckerman to achieve complex flavors without intense bitterness. The brewery often employs a process known as "dry hopping" where hops (an integral ingredient) is added later in the process, which gives the finished product more hop aroma with less hop bitterness. "Our hops are all in the nose not in the texture," Horrigan explains, unlike some craft beers which are "so bitter they strip the enamel off your teeth."

The brewery's beers include the Half Full Bright Ale, a delicious pale-

and-blond-ale hybrid, the aforementioned Chocolate Coffee Brown Ale, and the hop-infused IPA and Double IPA.

Half Full's taproom is big and open with the laid-back, feel-good vibe of a Bohemian coffeehouse—all part of Horrigan's philosophy. A native of Litchfield, Horrigan (*below*) began his professional life at Bear Stearns, but after four years spent working for the brokerage firm he had what he calls his "Oh my God, what am I doing with my life?" moment. He decided Wall Street wasn't for him and left in 2008, and soon hatched his plan to open a brewery that would be dedicated to locally crafted beer and reminding people to look at the brighter side of life.

Today his brewery is inspiring people one glass at a time. "We're kind of like a cheer company within a beer company," he says.

It's a statement that might induce groans if his company's product line was anything but beer, but it's also a statement Horrigan stands behind. His brewery works with other local businesses (the artisan Stamford coffeehouse, Lorca, provides the coffee for the Chocolate Coffee Brown Ale); encourages state pride (UConn basketball star Shabazz Napier has been offered free beer for life); and works with the community (among other projects, Horrigan plans to have the brewery host some type of entrepreneur club that will help support aspiring Connecticut business people).

"Breweries build character wherever they are," Horrigan says. "They are great gathering places."

For more info, visit halffullbrewery.com.



dining guide

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Fairfield County

Artisan • New England A farm-to-table restaurant combining 18th-century classic Scandinavian design with New England-inspired seasonal cuisine. • Delamar Southport, 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. Experts' Pick—Best Hotel Dining. L D, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean Cutting-edge restaurant serving Spanish and Mediterranean cuisine—including dozens of tapas. *Wine Spectator* Award of Excellence. • 63-65 North Main St., South Norwalk, (203) 899-0088; 18 West Putnam Ave., Greenwich, (203) 983-6400; 4180 Black Rock Tpke., Fairfield, (203) 255-0800; 222 Summer St., Stamford, (203) 348-4800 (barcelonavinebar.com). Open daily. Experts' Pick—Best Appetizers. L D LS, \$\$, WA

Bernard's • French Perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. Experts' Pick—Best French, Best Brunch. L (Tues.-Sat.) D SB, \$\$\$, E, WA

Bloodroot • Vegetarian Offers an organic, seasonal, ever-changing menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. Experts' Pick—Best Vegetarian/Vegan. L (Tues., Thurs.-Sat.) D SB, \$\$, WA

Bobby Q's Bodacious Barbeque & Grill • Barbecue The real deal: BBQ nachos, baby-back ribs, the

brisket Reuben, Burnt Ends and lots more. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. Experts' Pick—Best Barbecue. L D, \$\$, E, WA

Brasitas • Latin Fusion A gathering place for friends and family to enjoy exciting Latin Fusion cuisine, but with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. Experts' Pick—Mexican/Latin. L D \$\$

Cesco's Trattoria • Italian Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescotrattoria.com) Open daily. Experts' Pick—Best Overall, Best American, Best Service. L D, \$\$\$, WA [★★★ 3/13]

City Limits Diner • American An Art Deco superdiner serving haute, ethnic, homespun and kids' food. • 135 Harvard Ave., Stamford, (203) 348-7000 (citylimitsdiner.com). Open daily. Experts' Pick—Best for Families, Best Breakfast. B L D LS, \$, WA

Coromandel Cuisine of India • Indian A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1214 (coromandel-cuisine.com). Open daily. Experts' Pick—Best Indian. L D SB, \$\$, WA

Dolce Cubano • Cuban You're in for a high-energy

good time at this waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS \$\$ [★★ 5/13]

Elm • American World-class chef Brian Lewis makes culinary magic here—with the freshest local, top-quality ingredients—in an elegant minimalist environment. And there's a great Sunday brunch. 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Monday. D SB, \$\$\$, WA [★★★ 11/13]

The Fez • Moroccan In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. Experts' Pick—Best Appetizers. L (Mon.-Fri.) D LS, \$\$

Fin • Japanese Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield (203) 333-7373, and 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

Gabriele's Italian Steakhouse • Italian A throw-back to the days of power dining, Gabriele's is large and luxe, and so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrieles-ofgreenwich.com). Open daily. D, \$\$\$ [★★★ 11/11]

The Ginger Man • American A New England-style tavern with 52 beers on tap (and 80 in bottles), burgers, brick-grilled duck and New York strip. • 64 Greenwich Ave., Greenwich, (203) 861-6400; 99 Washington St., South Norwalk, (203) 354-0163 (gingermangreenwich.com; gingermannorwalk.com). Open daily. Experts' Pick—Best Pub. L D LS SB, \$\$, WA

Joseph's Steakhouse • American Known for New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. Experts' Pick—Best Steak. L (Mon.-Fri.) D, \$\$\$, WA

Kotobuki Japanese Cuisine • Japanese A full-service sushi bar also offering entrées such as seafood yaki, negimaki and sukiyaki • 457 Summer St., Stamford, (203) 359-4747 (kotobukijapaneserestaurant.com). Open daily. Experts' Pick—Best Sushi. L (Tues.-Fri.) D (Fri.-Sun.), \$\$

LeFarm • American LeFarm serves generous portions of dishes made with local ingredients in a country-farmhouse atmosphere, all under the guidance of acclaimed chef Bill Taibe. • 256 Post Rd. E., Westport, (203) 557-3701 (lefarmwestport.com). Closed Sun.-Tues. L (Wed.-Fri.) D, \$\$\$, WA [★★★½ 2/10]

l'escalade • French A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescaladarestaurant.com). Open daily. Experts' Pick—Best Outdoor Dining. B L D LS SB, \$\$, WA

Liana's Trattoria • Italian Liana DiMeglio's homemade pastas and sauces pack 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. Experts' Pick—Best Italian. D, \$\$

Little Pub • American Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. Experts' Pick—Best Pub. L D \$\$

Navaratna • Indian A pure vegetarian restaurant specializing in the cuisine of both North and South India, characterized by the use of rich spices and aromatic herbs. • 133 Atlantic St., Stamford, (203) 348-1070 (navaratnact.com). Open daily. Experts' Pick—Best Indian, Best Vegetarian/Vegan. L D \$\$

Ola • Nuevo Latino Fresh high-quality ingredients are knowledgeably prepared in-house. Nothing's too weird or outrageously expensive, the staff is helpful, the ambience nonjudgmental. • 694 Brooklawn Ave., Bridgeport, (203) 296-4884 (olarestaurantct.com). D WA \$\$ [★★★ 4/14]

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants chosen as winners of our 34th "Readers' Choice Restaurant Survey" are so designated. Restaurants reviewed after January 2010 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: \$—inexpensive (under \$15); \$\$—moderate (\$15-\$25); \$\$\$—expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

Ondine • French The menu might include duck foie gras with rhubarb-and-fig compote, whole Dover sole or monkfish with wild mushrooms, tomato and lentils. • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. Experts' Pick—Best French. D SB, \$\$\$, WA [★★★½ 4/13]

Pane e Bene • Italian A cozy, unassuming place to enjoy Italian specialties such as calamari fritti and gnocchetti verdi al tartufo—petite green gnocchi in a black truffle cream sauce. • 1620 Post Rd. E., Westport, (203) 292-9584 (paneebene.com). Closed Mon. L (Tues.-Fri.) D, \$\$ [★★ 3/12]

Post 154 • New American New wine in an old bottle: Exciting Latin-tinged cuisine from chef Alex Rosado in the former Westport post office. • 154 Post Rd., Westport, (203) 454-0154, (post154.com). Open daily. L D, \$\$\$, WA [★★½ 2/14]

Primary Food & Drink • American A pricey new spot to see and be seen (but not necessarily heard)—from Food Network star Graham Elliot. • 409 Greenwich Ave., Greenwich, (203) 861-2400, (primaryrestaurant.com). Open daily. D \$\$\$, WA [★★★½ 3/14]

Rebeccas • New American Signature dishes include foie gras dumpling in black truffle broth and crispy black sea bass with artichoke-heart ravioli. *Wine Spectator* Award of Excellence. • 265 Glenville Rd., Greenwich, (203) 532-9270. Closed Mon. Experts' Pick—Best Overall, Best American. L (Tues.-Fri.) D, \$\$\$, WA

The Red Barn Restaurant • Continental Certified Angus beef steaks and cold-water lobster tails top the menu at this rustic landmark. • 292 Wilton Rd., Westport, (203) 222-9549 (redbarnrestaurant.com). Open daily. L D SB, \$\$\$

The Restaurant at Rowayton Seafood • Seafood Yellowfin tuna sashimi flatbread, seafood stew and grilled swordfish bruschetta are among the more unusual selections here. • 89 Rowayton Ave., Rowayton, (203) 866-4488 (rowaytonseafood.com). Open daily. Experts' Pick—Best Seafood. L D LS SB, \$\$, WA

Roberto's Restaurant • Classic Italian A friendly place for zuppa di pesce, veal portobello and orechiette alla Frosinone. • 505 Main St., Monroe, (203) 268-5723 (robertosmonroe.com). Open daily. L (Sun.) D, \$\$, WA

Sal e Pepe Contemporary Italian Bistro • Northern Italian Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, (203) 426-0805 (salepeperestaurant.com). Open daily. L D, \$\$, WA [★★★ 8/10]

Stonehenge • American Enjoy dining in grand style with a menu featuring old favorites simply prepared: veal Marsala, seared sea scallop and Gorgonzola-crusted New York strip steak. • 35 Stonehenge Rd., Ridgefield, (203) 438-6511 (stonehengeinn-ct.com). Closed Sun.-Mon. D, \$\$\$, WA [★★ 2/12]

Tappo • Italian Authentic Italian fare is on offer here, with dishes like carpaccio di manzo, penne with seafood and tonno alla Siciliana, along with excellent pizza. • 51 Bank St., Stamford, (203) 588-9670 (tapporestaurant.com). Open daily. L D, \$\$, WA [★★ 3/11]

Thali Regional Cuisine of India • Indian Chic, exotic and fun. Unique Thali dinners—using imported spices and served on silver platters—include Konkani crab, lamb chops and Andhra chicken curry. • 296 Ethan Allen Hwy., Ridgefield, (203) 894-1080; 87 Main St., New Canaan, (203) 972-8332 (thali.com). Open daily. L D SB, \$\$, WA

Thomas Henkelmann • French This refined four-star beauty in the Homestead Inn features top-quality ingredients and inspired combinations, such as seared yellowfin tuna with mango-pineapple chutney and loin of rabbit with foie gras. *Wine Spectator* Award of Excellence. • 420 Field Point Rd., Greenwich, (203) 869-7500 (thomas-henkelmann.com). Closed Sun.-Mon. Experts' Pick—Best Overall, Best French, Most Romantic, Best Service. L (Tues.-Fri.) D, \$\$\$, WA [★★★★ 12/13]

The Whelk • Seafood Chef Bill Taibe's latest venture is crowded, noisy, artfully casual and totally uncategorizable—the most sophisticated clam shack on the New England coast. • 575 Riverside Dr., Westport, (203) 557-0902 (thewhelkwestport.com). Closed Sun.-Mon. Experts' Pick—Best New, Best Seafood. D \$\$ [★★★½ 6/12]

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Hartford County

Abigail's Grille and Wine Bar • American A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgill.com). Open daily. L (Mon.-Fri.) D SB, \$\$, WA

À Vert Brasserie • French Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food created using imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). • Open daily. L D, LS, \$\$, WA [★★★ 4/14]

Barcelona Restaurant & Wine Bar • Spanish Mediterranean Barcelona's newest location in a line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L (Mon.-Sat.) D LS, \$\$, E, WA

Carbone's • Italian Authentic, gourmet Italian cuisine, served with Old World hospitality. Dine on lobster risotto, grilled pork prime rib, house-made meatballs and Caesar salad made at your table. • 596 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. Experts' Pick—Best Italian. L (Mon.-Fri.) D LS, \$\$, WA

Feng Asian Bistro • Asian Fusion Be sure to try the cook-your-own Kobe beef and Shanghai braised meats. • 93 Asylum St., Hartford, (860) 549-3364; 110 Albany Tpke., Canton, (860) 693-3364 (fengrestaurant.com). Open daily. Experts' Pick—Best Asian, Best Sushi. L D, \$\$\$ [★★ 5/10]

Firebox • New American Firebox boasts a seasonal, Connecticut farm-inspired menu. Seared Stonington scallops and Connecticut farm-raised lamb are among the favorites. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. Experts' Pick—Best Brunch. L (Mon.-Fri.) D, \$\$, E, WA

Fleming's Prime Steakhouse & Wine Bar • American A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. Experts' Pick—Best Steak. D, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373, and 221 Buckland Hills Dr., Manchester (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$\$, WA

Grants Restaurant, Bar & Patisserie • Continental A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. Experts' Pick—Best Desserts. L (Mon.-Sat.) D, \$\$, WA

Joey Garlic's • Italian Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. Experts' Pick—Best for Families. L D, \$\$, WA

Max Downtown • American A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Best of Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. Experts' Pick—Best American. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. Experts' Pick—Best Seafood. L (Mon.-Sat.) D LS, \$\$\$

Metro Bis • American The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed: "classically grounded innovation, seasonally

oriented and ever open to a playful riff or two" (Elise Maclay). 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, \$\$, WA [★★★ 2/14]

Millwright's Restaurant • American Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wearing the top toque—and wowing all comers—at this sparkling restaurant in a 1680 gristmill. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). • Closed Mon.-Tues. Experts' Pick—Best New, Best Service. D, \$\$\$, WA [★★★★ 12/12]

Pit Stop BBQ • Barbecue Carolina pulled pork and steamed cheeseburgers, plus a feast of homemade sides, including cole slaw, soups and chili. • 985 W. Main St., New Britain, (860) 229-4111. Closed Sun. Experts' Pick—Best Barbecue. L, \$

ON20 • Contemporary French/American Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. Special events by request. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). Closed Sat.-Sun. Experts' Pick—Most Romantic. L D (Thurs.-Fri.), \$\$ (L) \$\$\$ (D), E

Republic • Gastropub Handcrafted beers, boutique wines, small-batch bourbons and artistic culinary creations are all offered in a high-end pub atmosphere. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republiacct.com). Open daily. L (Mon.-Fri.) D LS, \$\$

Rizzuto's Wood-Fired Kitchen & Bar • Italian Feature Neapolitan-style pizza, house-made pasta, artisan breads and an antipasto bar, all in a lively atmosphere. • 111 Memorial Rd., Blue Back Square, West Hartford, (860) 232-5000 (rizzutos.com). Open daily. Experts' Pick—Best for Families. L D SB, \$\$, WA

Sorella • Italian A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford (860) 244-9084 (sorellahartford.com). L (Mon.-Sat.) D \$\$, WA [★★½ 3/14]

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. 63 Memorial Rd., West Hartford, (860) 206-4648 (vintedwinebar.com). Open daily. D, \$\$, WA [★★ 10/13]

Wood-n-Tap • American Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, \$, WA

Litchfield County

Arethusa al Tavolo • New American This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Pekin Duck. 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, \$\$\$, WA [★★★★½ 10/13]

Backstage • American Located next to the Warner Theatre in downtown Torrington, Backstage serves casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageatdrinklive.com). Open daily. L D LS SB, \$\$, E, WA [★★ 10/11]

Carmen Anthony Fishhouse • Seafood & Steak Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, \$\$\$, E, WA

Carole Peck's Good News Cafe • New American Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (good-news-cafe.com). Closed Tues. Experts' Pick—Best American, Best Appetizers. L D, \$\$

Community Table • American Chef Joel Viehland offers a seasonal menu using only ingredients grown,

raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, \$\$, WA [★★ 8/11]

The Cookhouse • Barbecue "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. Experts' Pick—Best Barbecue. L D, \$\$, WA

G.W. Tavern • American A Colonial-style tavern with a cozy bar and live music on weekends. Serves seasonal all-natural foods. • 20 Bee Brook Rd. (Rte. 47), Washington Depot, (860) 868-6633 (gwtavern.com). Open daily. Experts' Pick—Best Cocktails. L D LS SB, \$\$, WA

The Hopkins Inn • Austrian/American A country inn with an Old World atmosphere known for wiener-schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. Experts' Pick—Best Outdoor Dining. B L (Tues.-Sat.) D, \$\$\$

Infinity Bistro • American Small plates, great entrées and delicious desserts in a music-themed dining room. • 20 Greenwood Rd., Norfolk, (860) 542-5531 (infinityhall.com). Closed Tues. L D SB, \$\$, E, WA [★★ 9/10]

Longwood Country Inn • New England Fine dining options include lobster bisque, seafood crêpes and roast quail. • 1204 Main St. S., Woodbury, (203) 266-0800 (longwoodcountryinn.com). Closed Mon. L (Tues.-Sat.) D (Tues.-Sat.) SB, \$\$, WA

Patty's Restaurant • American A delightful breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. Experts' Pick—Best Breakfast. B L \$

The Restaurant at Winvian • French Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. Experts' Pick—Best Overall, Best Hotel Dining. L D, \$\$\$, WA

The Village Restaurant • American A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (village-litchfield.com). Open daily. L D, \$\$

West Street Grill • New American An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (weststreetgrill.com). Open daily. Experts' Pick—Best Overall, Best American, Best Service. L D SB, \$\$\$, R (on weekends), WA

The White Horse Country Pub • American Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorse-countrypub.com). Open daily. Experts' Pick—Best Pub, Prime Rib. L D SB, \$\$, WA [★★ 3/10]

The Woodland • American The wide-ranging menu at this country-chic outpost includes Asian spinach salad, steak tartare and a big, thick veal chop with mashed potatoes. T • 192 Sharon Rd., Lakeville, (860) 435-0578 (thewoodlandrestaurant.com). L D \$\$\$ [★★½ 5/13]

Middlesex County

Alforno • Northern Italian Known for a great selection of house-made ravioli as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, \$\$, WA

Amici Italian Grill • Italian Features a relaxed atmosphere and a menu of seafood fra diavolo, filet mignon and chicken Milanese. • 280 Main St., Riverview Ctr., Middletown, (860) 346-0075 (amicitaliangrill.com). Open daily. L (Mon.-Sat.) D, \$\$

Baci Grill • Modern Italian Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, \$\$, E, WA

Brushmill by the Waterfall • American In a 200-year-old grist mill guests enjoy deeply satisfying and unabashedly old-fashioned dishes like stuffed shrimp, baked brie, and a 28-ounce bone-in certified Angus prime rib. • 29 West Main St., Chester, (860) 526-9898 (thebrushmill.com). Open daily. L D, \$\$\$, WA. [★★ 5/14]

Café Routier Bistro & Lounge • New American Bistro Two menus here—regional and seasonal—change every six weeks; dishes might include seared Bomster scallops, hanger steak and Mexican Seafood Paella. • 1353 Post Rd., Westbrook, (860) 399-8700 (caferoutier.com). Open daily. D LS, \$\$, WA

Chamard Bistro • French This sophisticated rustic bistro features steak frites, cassoulet, lamb chops and wild steelhead trout. 115 Cow Hill Rd., Clinton, (860) 664-0299, (chamard.com). Closed Mondays. L, D \$\$, WA [★★ 6/13]

Fresh Salt • American Drink in the glorious water view while savoring cioppino, merlot-braised short rib osso buco and Block Island swordfish. 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. Experts' Pick—Best Brunch, Best Outdoor Dining. B L (Mon.-Sat.) D SB, \$\$\$, E, WA

Gelston House • American Bistro This historic restaurant offers unparalleled views of the the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, \$\$, E, WA

The Griswold Inn • American The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. Experts' Pick—Best Prime Rib. L D SB, \$\$\$, E, WA

Hilltop BBQ • Barbecue Beer-battered onion rings, loaded chili, Memphis-style baby-back ribs and cornmeal-and-jalapeño-crust catfish are just a few of the down-home choices here. • 12 Rae Palmer Rd., Moodus, (860) 873-1234 (hilltopbbqsteakhouse.com). Open daily. Experts' Pick—Best Barbecue. L D, \$\$, WA

Lenny & Joe's Fish Tale • Seafood This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishsale.com). Open daily. L D, \$\$, WA

Liv's Oyster Bar • Seafood Liv's is a stylish, small neighborhood restaurant. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, \$\$, WA

Luce • Tuscan/Modern American Serving Tuscan cuisine with a modern American flair, Luce is the place for steaks, seafood and game. • 98 Washington St., Middletown, (860) 344-0222 (lucet.com). Open daily. L D LS, \$\$, WA

The Restaurant at Water's Edge • Continental Drink in the view of Long Island Sound as you savor fare like filet mignon and applewood-smoked Atlantic salmon. • 1525 Boston Post Rd., Westbrook, (860) 399-5901 (watersedge-resort.com). Open daily. Experts' Pick—Best Brunch. B L D SB, \$\$\$, WA

Restaurant L&E/French 75 Bar • French Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurant-lande.com). Open daily. D LS, \$\$\$, WA [★★★ 9/10]

River Tavern • American Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. 23 Main St., Chester, (860) 526-9417 (rivertavernrestaurant.com). Open daily. L D \$\$ [★★½ 11/13]

Six Main • Vegetarian Chef Rachel Carr creates inspired vegetarian cuisine using fresh plant-based ingredients and produce from the restaurant's own farm in Old Lyme. • 6 Main St., Chester, (860) 322-4212 (six-main.com). Open daily. D SB, \$\$



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Westbrook Lobster • Seafood Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, \$\$, WA

New Haven County

116 Crown • American Tapas/Small Plates Dine on sliders, pizzettes and charcuterie and cheese in a lounge-like atmosphere—along with exciting house cocktails created by mixologist John Ginnetti. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). Open daily. Experts' Pick—Best Cocktails. D LS, \$\$, E, WA

121 Restaurant @ OXC • American Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Julian Dr., Oxford, (203) 262-0121 (121atoxc.com). Closed Mon. L D, \$\$, E, WA

Bar Bouchée • French Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, \$\$ [★★★★ 2/11]

Barcelona Restaurant & Wine Bar • Spanish Mediterranean A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. Experts' Pick—Best Appetizers. L D LS, \$\$, WA

Carmen Anthony Steakhouse • Steak & Seafood The place to enjoy thick Black Angus steaks and Maine lobsters in a clubby atmosphere. *Wine Spectator* Award of Excellence. • 496 Chase Ave., Waterbury, (203) 757-3040; 660 State St., New Haven, (203) 773-1444 (carmenanthony.com). Open daily. Experts' Pick—Best Steak, Best Prime Rib. L D LS, \$\$\$, WA

The Cask Republic • Gastropub Beer is the star here, with 125 bottled and 53 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. Experts' Pick—Best Pub. L D, \$\$, WA [★½ 10/11]

Claire's Corner Copia • Vegetarian A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. Experts' Pick—Best Vegetarian/Vegan. B L D SB, \$, WA

Consiglio's Restaurant • Classic Italian Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciola, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, \$\$

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. Experts' Pick—Best Cocktails. L (Mon.-Sat.) D, \$\$ [★★ 7/13]

Goodfellas Restaurant • Italian The extensive menu at this local favorite is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimboca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellas-restaurant.com). Open daily. L D, \$\$, WA

Heirloom • Modern Continental Chef Carey Savona serves herbed gnocchi with rapini and tomatoes, and crab cakes with fennel and vermouth butter. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. Experts' Pick—Best Brunch, Best Hotel Dining. B L (Mon.-Sat.) D SB, \$\$, WA

WORD OF MOUTH

THE FARMER'S COW CALFÉ & CREAMERY, MANSFIELD

By now everyone knows the story of The Farmer's Cow, the group of six Connecticut family dairy farms working together to produce milk, half-and-half, eggs and ice cream. The cooperative's black-and-white heifer appears on milk cartons across the state.

But this isn't about the milk. This story is about the café.

Opened in August 2012, the **Farmer's Cow Calfé and Creamery** in Mansfield is part eatery with a locally sourced ingredients ethos, part ice cream parlor and part refrigerated grocery store. When you cross the outdoor patio lined with wrought iron furniture and enter the small store, it all makes sense.

"It really puts a face on The Farmer's Cow," says managing member Robin Chesmer.

A large counter where orders are taken and ice cream is served sits along the left wall, next to four refrigerated cases holding all The Farmer's Cow products. Tables fill the right side of the restaurant, creating a perfect nook for a quick breakfast or lunch.

The Calfé and Creamery has the family-friendly vibe of an ice cream parlor—it's painted in various shades of light green, the walls are covered with pictures of cows and the finishing touch is a green-and-purple checkerboard floor. The original idea was to open an ice cream shop featuring the many flavors of The Farmer's Cow ice cream.

As the story goes (it's written on the back of the menus) one of The Farmer's Cow part-



ners suggested that they should sell eggs and coffee, too. If they were going to go that far, the thought was, they might as well serve lunch and dinner because "just serving eggs and ice cream would be a little weird." Now there's nothing weird about what the Calfé and Creamery has to offer—a menu packed with breakfast, lunch and dinner options. Like the generously portioned Egg-cellent Vegetable Panini—fluffy Farmer's Cow eggs mixed with veggies on buttery flatbread. Or The Farmhand Breakfast Sandwich and the Good Life Belgian Waffle, both served daily until 11 a.m.

For lunch or dinner you could indulge on the sweet and creamy Grilly Goat Panini—goat cheese, spinach, fig and honey preserves on flatbread. Or maybe the Traditional English Ploughman's Lunch—an open-faced ciabatta with a wedge of Cabot aged sharp cheddar and Boar's Head ham, with pickled onions, lettuce, tomato, a Branston pickle and The Farmer's Cow hard-boiled egg. There are also plenty of salads, sandwiches, wraps and paninis to entice all types of customers.

"Everywhere we could, we use local ingredients," says store manager Justeen Bligh. "We're supportive of farmland and also small business." The breads come from New Haven's Chabaso Bakery, the goat cheese is from Beltane Farm in Lebanon and the fresh mozzarella from Liuzzi's in North Haven. The Calfé sells Hosmer Mountain Soda, made in Willimantic, and Currant Affair juices from Preston. The milk, cream, eggs and coffee are all their own, and the farmers have come up with creative ways to highlight products.

For example, the Milk Bar: The Farmer's Cow has concocted 30 different varieties of flavored milk—everything from the customary chocolate to root beer to lemon.

If your stomach turns at the thought (my own face scrunched at the mention of lime-flavored milk), you have to try it. Each is gently infused with the flavoring. The root beer milk tastes like a root beer float minus the heavy ice cream.

It's perfect for children, and the manager has many stories of kids who were more excited about the flavored milk than the ice cream (though that shouldn't be missed, either.) For the adults, any of the flavored milks can be steamed and frothed into a delicious warm beverage, which Bligh says are very popular in the colder months.

There's a lot to love here, though it may not be the only Farmer's Cow eatery for long—Chesmer says the group is looking into expanding to other locations.

Farmer's Cow Calfé and Creamery, 86 Storrs Rd., Mansfield, (860) 450-8408, thefarmerscowcalfe.com. Mon.-Sun. 7 a.m. to 9 p.m., Fri. & Sat. till 10 p.m. | K.H. |

Ibiza Tapas • Tapas Requeson cheese croquettes, sautéed shrimp in garlic sauce and Spanish veal-and-pork meatballs are among the offerings. • 1832 Dixwell Ave., Hamden, (203) 909-6512 (ibizatapaswinebar.com). Open daily. L D, \$, WA [★★★½ 5/10]

J. Christian's • New American A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, \$\$ [★★½ 2/11]

La Tavola Ristorante • Classic Italian Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. Experts' Pick—Best Italian. L D, \$\$, WA

Lenny & Joe's Fish Tale • Seafood This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishsale.com). Open daily. L D, \$\$, WA

Miso • Japanese A stylish spot with a beautiful ambience that serves sparkling-fresh sushi, tuna carpaccio, rib-eye steak and teriyaki dishes. • 15 Orange St., New Haven, (203) 848-6472 (misorestaurant.com). Open daily. Experts' Pick—Best Asian, Best Sushi. L (Mon.-Sat.) D, \$\$, E, WA

Miya's • Sushi A sushi restaurant like no other, thanks to chef Bun Lai's unique creations (including many vegetarian items). • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. Experts' Choice—Best Sushi. L D, \$\$\$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, \$, WA

Señor Pancho's • Mexican A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, \$, E, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluca.net). Open daily. L (Mon.-Fri.) D, \$\$

Roia • French/Italian This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.) \$\$ WA [★½]

Sage American Grill & Oyster Bar • American Take in spectacular waterfront views at historic City Point while enjoying fresh seafood, oysters and certified Angus prime rib and steaks. Live jazz four nights a week. • 100 South Water St., New Haven, (203) 787-3466 (sageamerican.com). Open daily. D SB, \$\$, E, WA

Sake Fusion Restaurant • Asian Fusion Indian pan-cakes with curry sauce, Thai red snapper, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu at this exotic spot. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionouthbury.com). Open daily. L (Mon.-Sat.) D, \$, WA

Sans Souci • American A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. Experts' Pick—Best Value. L (Tues.-Fri.) D \$\$

Thali Regional Cuisine of India • Indian Chic, exotic and fun. Thali dinners include Konkani crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. Experts' Pick—Best Indian. L D SB, \$\$, WA

The Union League Café • French A Paris-style brasserie, serving seasonal contemporary French cuisine. *Wine Spectator* Award of Excellence. • 1032 Chapel St., New Haven, (203) 562-4299 (union-leaguecafe.com). Closed Sun. Experts' Pick—Best Overall, Best French, Most Romantic, Best Desserts, Best Service. L (Mon.-Fri.) D, \$\$\$, WA

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dining guide | new haven county

Waterhouse Oyster Bar & Bistro • Seafood This Arturo Franco-Camacho eatery offers sparkling seafood in a kick-off-your-shoes-and-party atmosphere. • 1209 Main St., Branford (860) 208-0423 (waterhouseoysterbar.com). • Closed Sun.-Mon. Experts' Pick—Best New, Best Seafood. D, \$\$, WA [★★★★ 12/12]

The Wharf • New American This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeachhotel.com). Open daily. B, L (Mon.-Sat.), D, \$\$\$, WA [★★★ 9/12]

Wood-n-Tap • American Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, \$, WA

New London County

Al Dente • Italian Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, \$\$\$, E, WA

Alta Strada • Italian The menu is filled with favorites like chitarra with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, \$\$\$

Ballo Italian Restaurant & Social Club • Italian A sumptuous new restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porthouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, \$\$, WA [★★★ 11/12]

Bar Americain • American This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, \$\$ [★★★½]

The Chestnut Grille • American The winning seasonal menu here includes treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, \$\$\$, E

Costello's Clam Shack • Seafood Enjoy waterside views while chowing down on seafood specialties such as chowder and bisque, lobster, lobster rolls, fish sandwiches, and of course clams. • In Noank Shipyard, 145 Pearl Street, Noank, (860) 572-2779 (costellosclamshack.com). Open daily May through December. L D, \$\$, E

David Burke Prime • American An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburkeprime.com). Open daily. Experts' Pick—Best Prime Rib, Best Desserts. L D SB, \$\$\$ [★★★★ 11/11]

Engine Room • American Choose from 16 craft beers on tap at one of the newest and hippest restaurants in Mystic. While burgers take the spotlight, they are by no means all that Engine Room's soup-to-nuts menu has to offer. There are bar bites, appetizers, big salads, sandwiches, entrées, sides and desserts. • 14 Holmes St., Mystic, (860) 415-8117, (enginerroomct.com). Open daily. L D, \$\$, WA [★★★★ 5/14]

Flanders Fish Market & Restaurant • Seafood Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sun. buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, \$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

Johnny's Peking Tokyo • Asian Fusion The finest in Asian-fusion cuisine, including ginger duck, sushi and sashimi. Dine in or order online for pick-up. • 12 Coogan Blvd., Mystic, (860) 572-9991 (johnnysushibar.com). Open daily. L D, \$\$, WA

Kensington's at The Spa at Norwich Inn • American Serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, \$\$\$, E, WA

Michael Jordan's Steak House • American USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, \$\$\$

Octagon • American The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, \$\$\$, R

The Old Lyme Inn • American The Old Lyme Inn is home to a restaurant and bar that has quickly become a meeting place for visitors and locals alike. The menu is locally sourced and approachable with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, \$\$\$, WA [★★★ 10/12]

Oyster Club • American This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. Experts' Pick—Best Seafood. L (Sat.) D SB, \$\$, WA [★★½ 6/12]

Paragon • American This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats. Some menu highlights: crispy wild boar meatballs, and Dover sole with buerre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, \$\$\$, WA

The Recovery Room Restaurant • American This is the place for designer pizzas, chopped salads and pasta dishes. Full bar. • 445 Ocean Ave., New London, (860) 443-2619 (therecoveryroomnl.com). Open daily. Experts' Pick—Best Value. L D, \$\$, WA

Shrine • Asian Fusion A restaurant that serves an array of alluring dishes with Vietnamese, Thai and Japanese influences—and one of the state's hottest night spots. • MGM Grand at Foxwoods, (860) 312-8888 (shrinemgmfoxwoods.com). Open daily. Experts' Pick—Best Asian, Best Cocktails (Scorpion Bar). L D, \$\$

Tolland County

Altnaveigh Inn & Restaurant • American This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, \$\$\$, WA

Angellino's Restaurant • Italian There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, \$\$, WA

Asian Bistro • Asian Fusion A popular hibachi steak house/bar offering great Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, \$\$, WA

Bidwell Tavern • American This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, \$\$

Rein's New York Style Deli-Restaurant • American A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, \$, WA

Utsav Indian Cuisine • Indian This gem boasts a menu of delectable Indian treats such as shamm savora or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, \$\$, WA

Vernon Diner • Continental Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, \$, WA

Willington Pizza House • Pizza Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, \$, WA

Wood-n-Tap • American Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). Open daily. Experts' Pick—Best for Families. L D LS, \$, WA

Windham County

85 Main • New American There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660, (85main.com) Open daily. L D LS, \$\$, WA [★ 5/12]

Fiesta Cinco De Mayo • Mexican A festive spot of fering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, (860) 423-9524. Open daily. L D, \$\$\$, WA

Golden Lamb Buttery • American In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateaubriand or honey-glazed rack of lamb. For dessert, there's strawberry-rhubarb bread pudding or lemon blueberry cake. Enjoy chateaubriand, lamb or roast duckling. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), \$\$\$, E, WA

Hank's Restaurant • American A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, \$\$\$

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-sea-scallop stir-fry, fontina-stuffed veal tenderloin Serrano and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, \$\$\$, WA [★★★ 6/13]

J.D. Cooper's • American A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501. Open daily. L D, \$, E (Sat.), WA

Mozzarella's Grill & Bar • American/Italian A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, Italian specialties and homemade soups. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, \$, E, WA

Thai Basil • Thai/Japanese Favorite dishes include Drunken Noodles, General Thai chicken, Thai Basil Farm and pad Thai, as well as Japanese hibachi steak and seafood dishes. • 187 North St., Danielson, (860) 774-1986 (thaibasilct.com). Open daily. L D, \$, WA

The Vanilla Bean Café • American A beloved restaurant for its homemade soups, award-winning chili, mac & cheese, vegetarian dishes, and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (thevanillabeancafe.com). Open daily. B L D (Wed.-Sun.), \$\$, E, WA

Willimantic Brewing Co./Main Street Café • Brew Pub In a historic U.S. Post Office building, beers are brewed in full view of diners. Try the ale-steamed mussels. • 967 Main St., Willimantic, (860) 423-6777 (willibrew.com). Open daily. L (Tues.-Sun.) D, \$\$, WA



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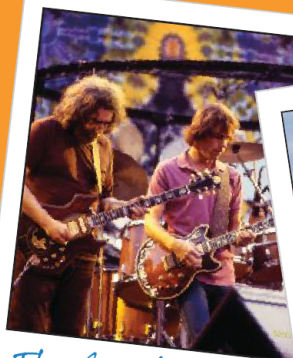
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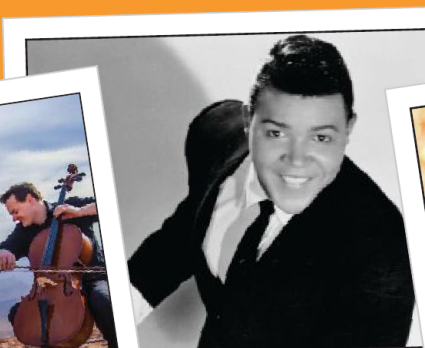
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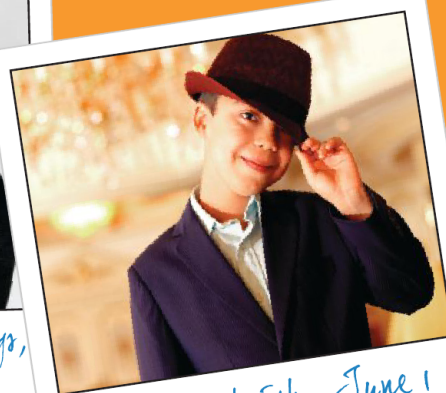
*The Grateful Dead,
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*The Piano Guys, June 1 at
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*'50s & '60s Party Songs,
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*Ethan Bortnick, June 1
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*Lent at Ephesus,
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*The Big Band Years,
June 2 at 8 p.m.*

The Piano Guys: Live at Red Butte Garden,* Sunday, June 1 at noon and 8 p.m. | **Ethan Bortnick Live in Concert: The Power of Music,*** Sunday, June 1 at 3:30 p.m. | **Lent at Ephesus,** Sunday, June 1 at 5 p.m. (Also airs on CPTV4U on Sunday, June 1 at 8 p.m.) | **Ed Sullivan's Rock and Roll Classics: The '60s (My Music),** Sunday, June 1 at 6 p.m. | **The Big Band Years (My Music),** Monday, June 2 at 8 p.m. | **'50s & '60s Party Songs (My Music),** Wednesday, June 4 at 9:30 p.m. | **Dead Ahead: The Grateful Dead in Concert,** Thursday, June 5 at 9:30 p.m.



*Special CPTV Red Carpet Presentations — Tune in to find out how to get exclusive tickets to see these performers live in concert in Connecticut!

What's On!

CONNECTICUT PUBLIC BROADCASTING NETWORK

6.2014

CPTV | WNPR | CPBN.ORG



**Sunday, June 29 —
One Night, Three
Big Premieres!**

*Last Tango in Halifax,
Season 2, Premieres
at 8 p.m.*

***Masterpiece Mystery!:*
"Endeavour,
Season 2,"
Premieres at 9
p.m.**



***Vicious* Premieres
at 10:30 p.m.**

Only On
cptv
www.cptv.org

President's message



The National Academy of Television Arts and Sciences (NATAS) Boston/New England Chapter recently announced its Regional Emmy Award nominations for the 2013 television season, and we at CPTV could not be more pleased to announce that CPTV received 18 nominations!

We are so proud that the CPTV Original programs that our viewers count on caught the attention of the Academy, which will announce the winners at the 37th Boston/New England Emmy Awards Ceremony on June 7. Nominated programs include documentaries that tackle timely issues, like *Connecticut's Gun Fight* and *The Color of Justice*. Other programs honored include *Connecticut's Cultural Treasures*, a series that looks at the rich array of things to do and see in the Nutmeg State, and *Give It All Away: Newman's Own Recipe for Success*, a documentary chronicling the path of the Newman's Own Foundation food company, the brainchild of Paul Newman that has provided millions of dollars to charities across the nation.

Perhaps best of all, two of CPTV's Regional Emmy nominations came for work created by graduates of the Media Lab, a media service of the Connecticut Public Broadcasting Network (CPBN) that creates 21st-century journalists and trains instructors to pass that gift forward.

Additionally, the NATAS Boston/New England Chapter also recently announced its nominations and winners for the College/University and High School divisions for work created in 2013. The CPBN Education Department — which includes the Media Lab as well as the CPBN Learning Lab, home of the Journalism & Media Academy Magnet School satellite campus and the Institute for Advanced Media (IAM) — received three student awards and four nominations in the College/University division and one win and one honorable mention in the High School division. We are so proud of all of our students for their hard work and congratulate them on these well-deserved honors.

At times like these, we are particularly thankful to you, our members, as we could not receive these commendations — or, more importantly, help coach the next generation of top-notch media professionals — without your support. Thank you so much.

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network

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Bridgeport (WEDW)	Digital Channel 49.1
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New Haven (WEDY)	Digital Channel 65.1

CPTV4U	Digital Channel 24.2, 49.2, 53.2, 65.2
CPTV SPORTS	Cablevision Channel 139
	Charter Cable Channel 223
	Comcast Cable Channel 966
	Cox Cable Channel 805
	Thames Valley Cable Channel 87
CPTV SPROUT	Comcast Cable Channel 128

Check with your cable provider for additional channel information.

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WNPR
90.5 FM Hartford/New Haven
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Channel 213 HD-Hartford/New Haven
Also available on 88.5 FM Fairfield, 90.1 FM Willimantic and 91.9 FM Springfield, MA

Online

CPBN.org CPTV.org WNPR.org

Membership & Program Information

Call: 860.275.7550
E-mail: audiencecare@cptv.org
Membership starts at \$40 per year.

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What's On! cptv4U

CPTV4U's Evening Program Schedule

For CPTV4U's all-day listings, visit CPTV.org and click the "Schedules" tab.

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
6:00 p.m.	Market Warriors	PBS NewsHour	PBS NewsHour	PBS NewsHour	PBS NewsHour	PBS NewsHour	Secrets of the Dead (NOVA: D-Day's Sunken Secrets airs June 7, 6-8 p.m.)	
6:30 p.m.								
7:00 p.m.	Antiques Roadshow	Travel with Kids	Burt Wolf: Travels and Traditions	Smart Travels w. Rudy Maxa	On Story	Connecticut's Cultural Treasures**	Secrets of the Dead	
7:30 p.m.		Smart Travels w. Rudy Maxa	Travel Detective	Rick Steves' Europe (The special Rick Steves' Festive Europe airs June 4, 7:30-8 p.m.)	Just Seen It	Jonathan Bird's Blue World (Krakatoa: The Last Days airs June 27, 7:30-9 p.m.)		
8:00 p.m.	Front and Center (Lent at Ephesus airs June 1, 8-9 p.m.)	Monday Night Nature & Travel Programming*	Masterpiece Classic: The Paradise (Secrets of the Manor House airs June 24, 8-9 p.m.)	Antiques Roadshow (Rick Steves' European Travel Skills airs June 4, 8-10 p.m.)	Thursday Night Independent Films & Documentaries (Happy airs June 5, 8-9:30 p.m. For more information, see Program Picks, page 80.)	Friday Night Science Programming*	Father Brown	
8:30 p.m.								
9:00 p.m.	Austin City Limits		Masterpiece Classic: Downton Abbey	Wednesday Night History Programming				Death in Paradise
9:30 p.m.								
10:00 p.m.	Song of the Mountains		Masterpiece Classic: Downton Abbey					Dirk Gently
10:30 p.m.								
11:00 p.m.	Woodsongs	Charlie Rose	Charlie Rose	Charlie Rose	Charlie Rose	Charlie Rose	Secrets of the Dead	
11:30 p.m.								

*The *Nature* special presentation *Earthflight*— "Flying High" airs June 2, 8-9:30 p.m. and June 6, 8-9:30 p.m. For more information on this program, see *Program Picks*, page 80. Also on June 2 and June 6, the special *Nature* episode "Legendary White Stallions" airs 9:30-11 p.m.

**Parts 1-4 of *Brazil with Michael Palin* air back-to-back on June 13, 7-11 p.m.

Jerry Franklin Inducted into the Connecticut Business Hall Of Fame



Photo credit: Junior Achievement

Jerry Franklin, president and CEO of the Connecticut Public Broadcasting Network (CPBN), was recently inducted into the Junior Achievement Hartford Business Hall of Fame at the organization's 34th annual ceremony and dinner at the Hartford Marriott Downtown.

Franklin was honored for setting an example of success in business and the community through his leadership of CPBN, parent company of Connecticut Public Television (CPTV) and WNPR, the radio service of CPBN. Franklin received the award from Lou Golden, president of Junior Achievement of Southwest New England.

In the photo, Franklin is pictured (center) with Golden (right) and with Bill Griffith (left), co-anchor of CNBC's "Closing Bell" and emcee of the Junior Achievement Hartford Business Hall of Fame induction ceremony.

Jerry Franklin has served as president and CEO of CPBN since 1985. He oversees the state's only locally owned media organization producing television, radio, print and Internet content over a variety of channels for distribution to the region's diverse communities. CPBN congratulates Franklin on having received this honor from the Junior Achievement Hartford Business Hall of Fame!

PROGRAM PICKS FROM CPTV'S LINEUP OF SERVICES

cptv sports



June Highlights

Visit cptvsports.org for dates and times for exciting sports events throughout the month, including:



- * CIAC Championships for Baseball, Boys Lacrosse, Boys Volleyball and Track & Field
- * WNBA Basketball with the Connecticut Sun
- * New Britain Rock Cats Baseball
- * Connecticut Soccer League Championships
- * High School Football All-Star Game

cptv

(Check local listings for channel information.)

Lent at Ephesus Sunday, June 1 at 5 p.m.

This film tells the fascinating story of how the monastic order of nuns known as the Benedictines of Mary, Queen of Apostles, came to be chart-topping vocalists. Learn about their lives at the monastery in rural Missouri, and hear them give stirring performances of traditional and original chants demonstrating the power and beauty of their Lenten songs.



The Big Band Years (My Music) Monday, June 2 at 8 p.m.

This retrospective celebrates the songs that helped Americans through World War II, with brassy legends that will take viewers on a "Sentimental Journey." Peter Marshall (*Hollywood Squares*) hosts the special, which combines vintage live, rare and previously unreleased performances featuring Glenn Miller, Benny Goodman, Cab Calloway and many others.

cptv4u

Earthflight — "Flying High" Monday, June 2 at 8 p.m.

Get a behind-the-scenes look at how the series *Earthflight*, A Nature *Special Presentation* was made. *Earthflight* takes viewers on an aerial adventure over six continents, but how was the spectacular footage featured in the program captured? Find out with the *Earthflight* special "Flying High," which shows how humans and birds worked together to make the series possible!



Happy Thursday, June 5 at 8 p.m.

From Academy Award-nominated director Roko Belic, *Happy* takes viewers on a journey from the swamps of Louisiana to the slums of Kolkata in search of what makes people happy. Combining real-life stories of people from around the world and interviews with scientists in happiness research, *Happy* explores the secrets behind the most valued emotion.



School Readiness Tips for Parents From PBS Kids

Many families are currently making summer vacation plans, but in a few short months, a new school year will begin — and a whole new generation of youngsters will enter elementary school for the first time. The following are tips from PBS Kids to help kids have a fun and successful transition to elementary school:

1. Be involved and make learning fun. Research shows that children are more likely to succeed in school when their parents or caregivers support and encourage them to take pleasure in learning.
2. Young learners should be in language-rich environments, so talking to them about a book or exploring an educational app together are ways to help them build the language skills they will need.
3. Encourage kids to explore, whether by asking questions or trying new ways of using materials.
4. Let kids experiment! Simple household tasks, art projects and playing various musical games are all ways that children can experiment and build confidence.
5. Children's natural curiosity should be nurtured. Encourage them to investigate everyday objects as a way to develop curiosity and an interest in learning more!

MONDAY THROUGH FRIDAY

6:30 AM	Martha Speaks	12:30 PM	Thomas & Friends
7:00	Arthur	1:00	Daniel Tiger's Neighborhood
7:30	Wild Kratts		
8:00	Curious George	1:30	Caillou
8:30	The Cat in the Hat	2:00	Super Why!
9:00	Peg + Cat	2:30	Dinosaur Train
9:30	Dinosaur Train	3:00	Peg + Cat
10:00	Sesame Street	3:30	The Cat in the Hat
11:00	Daniel Tiger's Neighborhood	4:00	Curious George
		4:30	Arthur
11:30	Super Why!	5:00	Word Girl
NOON	Sid the Science Kid	5:30	Wild Kratts

Easy as 1...2...3



One Night, Three Big Premieres —

On Sunday, June 29, Catch the Season Premieres of *Last Tango in Halifax* at 8 p.m. and *Masterpiece Mystery!*: "Endeavour" at 9 p.m., Plus the CPTV Debut of *Vicious* at 10:30 p.m.

On Sunday nights, CPTV is the destination for comedy and drama! Beginning June 29, watch new episodes of the popular series *Last Tango in Halifax* and *Masterpiece Mystery!*: "Endeavour," as well as the CPTV premiere of the British sitcom *Vicious*.



Last Tango in Halifax is a BAFTA-winning comedy-drama about romance and second chances. The series follows reunited childhood sweethearts Celia (Anne Reid, *Upstairs Downstairs*) and Alan (Derek Jacobi, *The King's Speech*) as they attempt to plan a life together — even as secrets from the past come tumbling out, and family members struggle to adjust to changing relationships.

As the second season commences, Alan and Celia hope to have a secret wedding as soon as possible — but how will their respective daughters react? Uptight Caroline and rebellious Gillian are discovering they actually like each other, but a secret could jeopardize the soon-to-be stepsisters' fledgling friendship.

Find out whether Alan and Celia can find the long-awaited happiness they deserve in Season 2 of *Last Tango in Halifax*, Sundays at 8! And catch up with Season 1 episodes of the series Friday nights at 8:30 and 9:30 beginning June 13.



Following *Last Tango in Halifax*, tune in for Season 2 of *Masterpiece Mystery!*: "Endeavour," which follows the popular character Inspector Morse in his younger years, when he was Constable Morse.

Shaun Evans (*The Virgin Queen*) returns as the young Endeavour Morse, before his signature red Jaguar but with his deductive powers already running in high gear.

The season begins four months after Morse's brush with death in Season 1. He returns to duty and is reunited with DI Fred Thursday (Roger Allam, *Parade's End*), but Thursday soon begins to worry that Morse's wounds may have been more in mind than body.

Don't miss all four new "Endeavour" mysteries — titled "Trove," "Nocturne," "Sway" and "Neverland" — Sunday nights at 9 as Morse struggles to solve crimes, grapple with his own travails and confront corruption!



Finally, *Vicious* comes to CPTV Sundays at 10:30 p.m. Starring Sir Ian McKellen (*The Lord of the Rings Trilogy*) and Derek Jacobi (who also co-stars in *Last Tango in Halifax*), *Vicious* tells the story of partners

Freddie and Stuart, who have lived together in a London flat for nearly 50 years.

Holding on to petty slights for decades, Freddie and Stuart are always at each other's throats. However, underneath their bickering, they have a deep love for one another.

Follow Freddie and Stuart on their hilarious adventures, whether they are attending an awkward wake, going to a nightclub or hosting a particularly tense dinner party. Along the way, they are often joined by their feisty friend Violet (Frances de la Tour, *Harry Potter and the Deathly Hallows*), their young neighbor Ash (Iwan Rheon, *Game of Thrones*) and other entertaining characters!

cptv Primetime

**CPTV Early Prime
Monday Through Friday,
unless otherwise noted:**

6:00 pm BBC World News
6:30 Nightly Business Report
6:56 Connecticut First
powered by WNPR News
7:00 PBS NewsHour

CPTV Original, CPTV National
Production or Presentation or
CPTV Co-production indicated in blue.

SUNDAY, JUNE 1

- 6:30 am Viewers' Favorites**
7:00 BrainChange with David Perlmutter, M.D.
The effects wheat, sugar and carbohydrates can have on the human brain are examined, and neurologist David Perlmutter discusses his 30-day plan for achieving optimum health.
- 8:30 30 Days to a Younger Heart with Dr. Steven Masley**
Dr. Steven Masley, M.D., shares his three easy lifestyle corrections for fighting age and disease.
- 10:00 Suze Orman's Financial Solutions for You**
Finance expert Suze Orman provides advice on how to manage money and make smarter choices toward an economically secure future.
- 12:00 The Piano Guys: Live at Red Butte Garden**
This dynamic music special combines performance footage filmed live at the beautiful Red Butte Garden with the group's wildly popular music videos. Featuring Steven Sharp Nelson on cello and Jon Schmidt on piano, this special includes unique renditions of everything from Adele's "Rolling in the Deep" to "Bring Him Home" from *Les Misérables*.
- 1:30 BrainChange with David Perlmutter, M.D.**
(See June 1 at 7 a.m.)
- 3:30 Ethan Bortnick Live in Concert: The Power of Music**
This concert features the talents of young composer and pianist Ethan Bortnick as he performs with a 50-piece orchestra, a children's choir and special guest vocalists. The youngest performer to ever headline his own international concert tour, Bortnick performs classical tunes, pop songs and even his original composition "Anything Is Possible" in this moving special.

- 5:00 Lent at Ephesus**
(See *Program Picks*, page 80.)
- 6:00 Ed Sullivan's Rock and Roll Classics: The '60s (My Music)**
My Music presents classic music performances that aired on *The Ed Sullivan Show* in the 1960s. Artists include the Beatles, the Doors and many other legendary performers.
- 8:00 The Piano Guys: Live at Red Butte Garden**
(See June 1 at 12 p.m.)
- 9:30 30 Days to a Younger Heart with Dr. Steven Masley**
(See June 1 at 8:30 a.m.)
- 11:00 Viewers' Favorites**
(12 am - 7 am: CPTV All Night)

MONDAY, JUNE 2

- 8:00 The Big Band Years (My Music)**
(See *Program Picks*, page 80.)
- 10:00 The Piano Guys: Live at Red Butte Garden**
(See June 1 at 12 p.m.)
- 11:30 Viewers' Favorites**
(12 am - 7 am: CPTV All Night)

TUESDAY, JUNE 3

- 8:00 BrainChange with David Perlmutter, M.D.**
(See June 1 at 7 a.m.)
- 10:00 Suze Orman's Financial Solutions for You**
(See June 1 at 10 a.m.)
(12 am - 7 am: CPTV All Night)

WEDNESDAY, JUNE 4

- 8:00 The Piano Guys: Live at Red Butte Garden**
(See June 1 at 12 p.m.)
- 9:30 '50s & '60s Party Songs (My Music)**
Chubby Checker comes to the *My Music* stage to present the top dance of all time, "The Twist." Plus, see archival performances from the 1950s and '60s featuring Bill Haley, Little Richard and other legends of rock and Motown.
- 11:30 Viewers' Favorites**
(12 am - 7 am: CPTV All Night)

THURSDAY, JUNE 5

- 8:00 30 Days to a Younger Heart with Dr. Steven Masley**
(See June 1 at 8:30 a.m.)
- 9:30 Dead Ahead: The Grateful Dead in Concert**
Footage for this concert special was recorded during the Grateful Dead's eight-night run of shows at Radio City Music Hall in 1980. The band opened each show with an acoustic set, and for the first time in more than a decade, fans enjoyed this rarest of treats. *Dead Ahead* presents highlights of those sets, as well as peak moments from the Dead's full-on electric performances.
- 11:30 Viewers' Favorites**
(12 am - 7 am: CPTV All Night)

FRIDAY, JUNE 6

- 8:00 Suze Orman's Financial Solutions for You**
(See June 1 at 10 a.m.)



Brazil with Michael Palin Airs Monday, June 9 at 9 and 10 p.m. & Tuesday, June 10 at 9 and 10 p.m.

In this four-part series, comedian, actor, writer and Monty Python alumnus Michael Palin visits the South American nation of Brazil. Previously the host of such acclaimed travel documentaries as *Michael Palin's Hemingway Adventure* and *Himalaya with Michael Palin*, Palin now travels from the lost world of Amazonia to the buzzing metropolis of Rio de Janeiro, which will host the next Olympics and World Cup. See him meet the people and visit the places that shape Brazil — while learning to drum, cook Bahian-style and more along the way.

10:00 Viewers' Favorites
(12 am - 6:30 am: CPTV All Night)

SATURDAY, JUNE 7

6:30 am -- Midnight: Viewers' Favorites
(12 am - 6:30 am: CPTV All Night)

SUNDAY, JUNE 8

6:30 am -- Midnight: Viewers' Favorites
(12 am - 7 am: CPTV All Night)

MONDAY, JUNE 9

- 8:00 Antiques Roadshow**
Vintage San Francisco
Discoveries include an Eskimo hunting helmet and a 1385 English silver spoon.
- 9:00 Brazil with Michael Palin**
Out of Africa (See *Highlight*, above.)
- 10:00 Brazil with Michael Palin**
Into Amazonia (See *Highlight*, above.)
- 11:00 Wild South America**
Mighty Amazon See how life along the Amazon River is dominated by the annual cycle of floods.
(12 am - 7 am: CPTV All Night)

TUESDAY, JUNE 10

- 8:00 Secrets of the Dead**
Lost in the Amazon Explore the story of adventurer Col. Percy Fawcett who, in 1925, disappeared while searching for a city of gold in Brazil. *Secrets of the Dead* mounts a quest to uncover what happened.
- 9:00 Brazil with Michael Palin**
The Road to Rio (See *Highlight*, above.)

- 10:00 Brazil with Michael Palin**
The Deep South (See *Highlight*, page 82.)
- 11:00 Wild South America**
Amazon Jungles Explore the world's largest area of tropical rainforest, with unique birds and more monkey species than any other jungle.
- (12 am - 7 am: CPTV All Night)

WEDNESDAY, JUNE 11

- 8:00 Himalaya with Michael Palin**
North by Northwest Encountering extremes of wealth, poverty, altitude and cold, Michael Palin travels across the roof of the world in this six-part series. Watch as he visits the region's cities and makes detours to places and people of special interest.
- 9:00 Himalaya with Michael Palin**
Passage by India (See June 11 at 8 p.m.)
- 10:00 Himalaya with Michael Palin**
Annapurna to Everest (See June 11 at 8 p.m.)
- 11:00 Everest: A Climb for Peace**
This film chronicles the journey of nine "peace climbers" from different faiths and cultures as they attempt to summit the world's tallest mountain.
- (12 am - 7 am: CPTV All Night)

THURSDAY, JUNE 12

- 8:00 All Things Connecticut**
Exploring Connecticut Tour the Oscar-winning animation company Blue Sky Studios, visit the Kent Film Festival, learn about the fun of geocaching in Connecticut and more!
- 8:30 Connecticut's Cultural Treasures**
This episode includes visits to the Mashantucket Pequot Museum & Research Center, the Nathan Hale Homestead and Mystic Aquarium.
- 9:00 King George and Queen Mary**
This portrait of King George V and Queen Mary examines the legacy of the couple who rescued the monarchy from potential disaster. Part 1 of 2.
- 10:00 Father Brown**
The Mayor and the Magician Father Brown investigates when a mayor is electrocuted by a microphone.
- 11:00 Ask This Old House**
11:30 This Old House
(12 am - 7 am: CPTV All Night)

FRIDAY, JUNE 13

- 8:00 Washington Week**
8:30 Last Tango in Halifax
Revisit Season 1 of this series. Childhood sweethearts Alan and Celia, who are in their 70s, fall in love again when they are reunited after nearly 60 years. Part 1 of 6.
- 9:30 Last Tango in Halifax**
Part 2 of 6. (See June 13 at 8:30 p.m.)
- 10:30 Great Performances**
Steve Martin and the Steep Canyon Rangers Featuring Edie Brickell This concert combines comedy and bluegrass and includes songs from Steve Martin and Edie Brickell's acclaimed album *Love Has Come for You*, Martin's *The Crow: New Songs for the Five-String Banjo* and more.
- (12 am - 6:30 am: CPTV All Night)

SATURDAY, JUNE 14

- 6:30 am PEEP and the Big Wide World**
- 7:00 Wild Kratts**
7:30 Thomas & Friends
8:00 Family Travel with Colleen Kelly
Biz Kid\$
9:00 Word World
9:30 Lidia's Kitchen
10:00 Rick Steves' Europe
10:30 All Things Connecticut
Exploring Connecticut (See June 12 at 8 p.m.)
- 11:00 Connecticut's Cultural Treasures**
(See June 12 at 8:30 p.m.)
- 11:30 This Old House Hour**
12:30 Growing a Greener World
1:00 Garden Smart
1:30 Sara's Weeknight Meals
2:00 America's Test Kitchen
2:30 Cook's Country Kitchen
3:00 Martha Stewart's Cooking School
3:30 Martha Bakes
4:00 Essential Pepin
4:30 Simply Ming
5:00 The Victory Garden
5:30 P. Allen Smith's Garden Home
6:00 Hometime
6:30 Ask This Old House
7:00 This Old House
7:30 Tales From the Palaces
A Thing of the Past This series explores several historic royal palaces through the eyes of a team of dedicated conservationists.
- 8:00 Queen & Country**
London: Royal City Sir Trevor McDonald explores the traditions and institutions surrounding the British monarchy.
- 9:00 Doc Martin**
Preserve the Romance Martin struggles to come to terms with fatherhood.
- 10:00 Inspector Morse**
The Way Through the Woods A suspected murderer is killed in prison, leaving the disappearance of a woman unsolved. Parts 1 and 2.
- (12 am - 6:30 am: CPTV All Night)

- 8:00 Queen & Country**
London: Royal City Sir Trevor McDonald explores the traditions and institutions surrounding the British monarchy.
- 9:00 Doc Martin**
Preserve the Romance Martin struggles to come to terms with fatherhood.
- 10:00 Inspector Morse**
The Way Through the Woods A suspected murderer is killed in prison, leaving the disappearance of a woman unsolved. Parts 1 and 2.
- (12 am - 6:30 am: CPTV All Night)

SUNDAY, JUNE 15

- 6:30 am Angelina Ballerina: The Next Steps**
7:00 Curious George
7:30 The Cat in the Hat Knows a Lot About That!
8:00 Signing Time
8:30 Sci Girls
9:00 Moyers & Company
9:30 Religion & Ethics Newsweekly
10:00 Coming Back with Wes Moore
Moving Forward The drive that veterans often have of finding a new mission after returning from war is showcased.
- 11:00 Well Read**
Karl Marlantes, "What It Is Like to Go to War" Vietnam veteran, author and PTSD survivor Karl Marlantes discusses the mindset of the modern soldier and his book *What It Is Like to Go to War*.

- 11:30 To the Contrary**
12:00 The McLaughlin Group
12:30 All Things Connecticut
Exploring Connecticut (See June 12 at 8 p.m.)
- 1:00 Connecticut's Cultural Treasures**
(See June 12 at 8:30 p.m.)
- 1:30 Tales From the Palaces**
A Thing of the Past (See June 14 at 7:30 p.m.)
- 2:00 Great Performances**
Steve Martin and the Steep Canyon Rangers Featuring Edie Brickell (See June 13 at 10:30 p.m.)
- 3:30 American Woodshop**
4:00 Woodsmith Shop
4:30 Built to Last
5:00 Ask This Old House
5:30 This Old House
6:00 Doc Martin
Preserve the Romance (See June 14 at 9 p.m.)
- 7:00 Father Brown**
The Mayor and the Magician (See June 12 at 10 p.m.)
- 8:00 King George and Queen Mary**
Part 1 of 2. (See June 12 at 9 p.m.)
- 9:00 Masterpiece Mystery!**
The Escape Artist Part 1 of 2. (See *Highlight*, page 84.)
- 10:30 Masterpiece Mystery!**
Miss Marple, Series V: The Secret of Chimneys A message discovered in the pocket of a dead count may shed light on his mysterious death.
- (12 am - 7 am: CPTV All Night)

MONDAY, JUNE 16

- 8:00 Antiques Roadshow**
Vintage Providence A Maurice Brazil Prendergast color monotype and an Edward Farmer jade and gold box are showcased.
- 9:00 Antiques Roadshow**
Vintage Houston Discoveries include a Chinese jade scepter and a 1912 Titanic menu.
- 10:00 Home Front: Connecticut During World War II**
Learn how Connecticut residents supported the war effort while also accelerating a social revolution.
- 11:30 Aeromedical**
This film documents the life-and-death struggle that takes place in the skies above Europe on aeromedical evacuation missions.
- (12 am - 7 am: CPTV All Night)

TUESDAY, JUNE 17

- 8:00 PBS Previews: The Roosevelts**
Sample the Ken Burns documentary series *The Roosevelts: An Intimate History* in this exclusive preview featuring clips from the upcoming series.
- 8:30 Freedom Riders: American Experience**
This film from *American Experience* chronicles the journey of the courageous band of civil rights activists in the Deep South in 1961.
- 10:30 Service: When Women Come Marching Home**
Follow several women veterans as they work to transition from active duty back to their civilian lives.

11:30 PBS Previews: The Roosevelts

(See June 17 at 8 p.m.)

(12 am - 7 am: CPTV All Night)

WEDNESDAY, JUNE 18**8:00 Himalaya with Michael Palin**
Roof of the World (See June 11 at 8 p.m.)**9:00 Himalaya with Michael Palin**
Leaping Tigers, Naked Nagas (See June 11 at 8 p.m.)**10:00 Himalaya with Michael Palin**
Bhutan to the Bay of Bengal (See June 11 at 8 p.m.)**11:00 Nature**
Broken Tail: A Tiger's Last Journey
The story of the life and death of a charismatic tiger cub reveals the fate of tigers in India.

(12 am - 7 am: CPTV All Night)

THURSDAY, JUNE 19**8:00 All Things Connecticut**
Making a Difference Meet Connecticut residents who are working to improve their communities.**8:30 Connecticut's Cultural Treasures**
Destinations explored include the Wadsworth Atheneum, East Rock Park and more.**9:00 King George and Queen Mary**
Part 2 of 2. (See June 12 at 9 p.m.)**10:00 Father Brown**
The Blue Cross Father Brown tries to protect a valuable cross from a notorious thief.**11:00 Ask This Old House****11:30 This Old House**
(12 am - 7 am: CPTV All Night)**FRIDAY, JUNE 20****8:00 Washington Week**
8:30 Last Tango in Halifax
Part 3 of 6. (See June 13 at 8:30 p.m.)**9:30 Last Tango in Halifax**
Part 4 of 6. (See June 13 at 8:30 p.m.)**10:30 Bluegrass Underground**
*Yonder Mountain String Band***11:00 Front and Center***Buddy Guy*

(12 am - 6:30 am: CPTV All Night)

SATURDAY, JUNE 21**6:30 am PEEP and the Big Wide World****7:00 Wild Kratts****7:30 Thomas & Friends****8:00 Family Travel with Colleen Kelly****8:30 Biz Kid\$****9:00 Word World****9:30 Lidia's Kitchen****10:00 Rick Steves' Europe****10:30 All Things Connecticut**
Making a Difference (See June 19 at 8 p.m.)**11:00 Connecticut's Cultural Treasures**
(See June 19 at 8:30 p.m.)**11:30 This Old House Hour**
12:30 Growing a Greener World**1:00 Garden Smart****1:30 Sara's Weeknight Meals****2:00 America's Test Kitchen****2:30 Cook's Country Kitchen****3:00 Martha Stewart's Cooking School****3:30 Martha Bakes****4:00 Essential Pepin****4:30 Simply Ming****5:00 The Victory Garden****5:30 P. Allen Smith's Garden Home****6:00 Hometime****6:30 Ask This Old House****7:00 This Old House****7:30 Tales From the Palaces**
Who Cares? (See June 14 at 7:30 p.m.)**8:00 Queen & Country***Royal Visit* (See June 14 at 8 p.m.)**9:00 Doc Martin***Dry Your Tears* Determined to come to grips with fatherhood, Martin asks Louisa to move in.**10:00 Inspector Morse**
The Daughters of Cain Retired college don Dr. Felix McClure is found murdered. Parts 1 and 2.

(12 am - 6:30 am: CPTV All Night)

**Masterpiece Mystery!: "The Escape Artist"****Airs Sundays, June 15 & 22 at 9 p.m.**

In this new two-part thriller from *Masterpiece Mystery!*, David Tennant (*Doctor Who*) stars as Will Burton, a defense lawyer with a storybook family and a potent nickname, "The Escape Artist," for his ability to spring the obviously guilty. See what happens when he gets a trial that changes his life forever. This gripping mystery costars Sophie Okonedo (*Hotel Rwanda*) as Will's rival; Ashley Jensen (*Extras*) as his wife; and Toby Kebbell (*Wrath of the Titans*) as an accused murderer who is either a persecuted misfit — or a dangerous psychopath.

SUNDAY, JUNE 22**6:30 am Angelina Ballerina: The Next Steps****7:00 Curious George****7:30 The Cat in the Hat Knows a Lot About That!****8:00 Signing Time****8:30 Sci Girls****9:00 Moyers & Company****9:30 Religion & Ethics Newsweekly****10:00 POV**

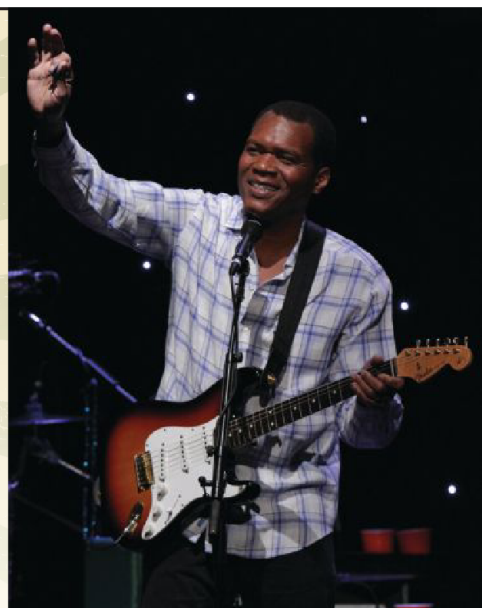
Where Soldiers Come From
Follow the journey of childhood friends who join the National Guard after high school.



Beat the Heat This Summer with Cool New Concerts From *Infinity Hall Live*, Returning with Season 3 in July!

Connecticut's premier concert series *Infinity Hall Live*, filmed at Norfolk's legendary Infinity Music Hall, returns to CPTV Friday nights in July with all-new episodes featuring **The Robert Cray Band**, **Brett Dennen**, **Deer Tick**, **Joan Osborne** and **Los Lonely Boys**!

Don't miss Season 3 of *Infinity Hall Live* coming this summer to CPTV. And for exclusive interviews with the artists, performance sneak previews and on-demand streaming of full-length concerts, visit IHLive.org. Plus, look for an exclusive interview with Grammy-winning blues guitarist and singer Robert Cray (pictured) and other members of **The Robert Cray Band** in the July edition of *What's On!*



11:30 To the Contrary
12:00 The McLaughlin Group
12:30 All Things Connecticut
Making a Difference (See June 19 at 8 p.m.)
1:00 Connecticut's Cultural Treasures
 (See June 19 at 8:30 p.m.)
1:30 Tales From the Palaces
Who Cares? (See June 14 at 7:30 p.m.)
2:00 Krakatoa: The Last Days
 The 1883 eruption that devastated the island is brought to life with dramatic recreations and CGI.
3:30 American Woodshop
4:00 Woodsmith Shop
4:30 Built to Last
5:00 Ask This Old House
5:30 This Old House
6:00 Doc Martin
Dry Your Tears (See June 21 at 9 p.m.)
7:00 Father Brown
The Blue Cross (See June 19 at 10 p.m.)
8:00 King George and Queen Mary
 Part 2 of 2. (See June 12 at 9 p.m.)
9:00 Masterpiece Mystery!
The Escape Artist Part 2 of 2. (See *Highlight*, page 84.)
10:30 Masterpiece Mystery!
Miss Marple, Series V: The Blue Geranium While visiting a friend, Miss Marple discovers there may be new evidence concerning the notorious Blue Geranium murder case.
 (12 am - 7 am: CPTV All Night)

MONDAY, JUNE 23

8:00 Antiques Roadshow
Vintage Tampa A fork from the Hindenburg and a Louis Comfort Tiffany lamp and Rose Helmut shade are highlighted.
9:00 Antiques Roadshow
Vintage Atlanta Documents related to golf legend Bobby Jones and an 1841 letter by Abraham Lincoln are appraised.

10:00 Battlefront: Connecticut During World War II
 Learn about the heroic and often tragic experiences of men and women from Connecticut who served during World War II.
11:00 Doc Martin
Dry Your Tears (See June 21 at 9 p.m.)
 (12 am - 7 am: CPTV All Night)

TUESDAY, JUNE 24

8:00 African Americans in Connecticut
Civil War to Civil Rights Follow the stories of African American citizens of the Nutmeg State who strove for equality throughout the nineteenth and twentieth centuries.
9:00 Freedom Summer: American Experience
 This new film looks at the summer of 1964, when over 700 student volunteers joined organizers and African Americans in Mississippi in an effort to shatter the foundations of white supremacy in the state.
11:00 Independent Lens
The Powerbroker: Whitney Young's Fight for Civil Rights The controversial civil rights-era leader and former head of the National Urban League is profiled.
 (12 am - 7 am: CPTV All Night)

WEDNESDAY, JUNE 25

8:00 Nature
Fabulous Frogs Sir David Attenborough sheds new light on the weird, wonderful world of frogs.
9:00 NOVA
Deadliest Earthquakes Follow a team of U.S. geologists as they enter Haiti in the aftermath of the tragic 2010 earthquake.
10:00 Surviving the Tsunami: A NOVA Special Presentation
 Video footage and the stories of survivors reveal the destruction of the 2011 tsunami in Japan.

11:00 Krakatoa: The Last Days
 (See June 22 at 2 p.m.)
 (12:30 am - 7 am: CPTV All Night)

THURSDAY, JUNE 26

8:00 All Things Connecticut
Connecticut's Cultural Resources Subjects explored include a Fairfield treatment center that practices a unique form of naturopathy and an award-winning jump rope team from Torrington.
8:30 Connecticut's Cultural Treasures
 Tour the Philip Johnson Glass House, Gillette Castle and other destinations that are uniquely Connecticut!
9:00 The '60s in Connecticut
 This film takes an unflinching look at the turbulent and transformative decade through the eyes of Connecticut residents.
10:00 Vietnam War Stories
 This film presents a portrait of the war told entirely from the perspective of veterans, who reflect on their memories of the conflict.
11:00 Ask This Old House
11:30 This Old House
 (12 am - 7 am: CPTV All Night)

FRIDAY, JUNE 27

8:00 Washington Week
8:30 Last Tango in Halifax
 Part 5 of 6. (See June 13 at 8:30 p.m.)
9:30 Last Tango in Halifax
 Part 6 of 6. (See June 13 at 8:30 p.m.)
10:30 Bluegrass Underground
Beausoleil Avec Michael Doucet
11:00 Front and Center
Preservation Hall Jazz Band
 (12 am - 6:30 am: CPTV All Night)

SATURDAY, JUNE 28

6:30 am PEEP and the Big Wide World
7:00 Wild Kratts

wnpr WNPR's Health Reporting

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Listen for stories weekday mornings during *Morning Edition*.

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7:30 Thomas & Friends
 8:00 Family Travel with Colleen Kelly
 8:30 Biz Kid\$
 9:00 Word World
 9:30 Lidia's Kitchen
 10:00 Rick Steves' Europe
 10:30 **All Things Connecticut**
Connecticut's Cultural Resources
 (See June 26 at 8 p.m.)
 11:00 **Connecticut's Cultural Treasures**
 (See June 26 at 8:30 p.m.)
 11:30 This Old House Hour
 12:30 Growing a Greener World
 1:00 Garden Smart
 1:30 Sara's Weeknight Meals
 2:00 America's Test Kitchen
 2:30 Cook's Country Kitchen
 3:00 Martha Stewart's Cooking School
 3:30 Martha Bakes
 4:00 Essential Pepin
 4:30 Simply Ming

5:00 The Victory Garden
 5:30 P. Allen Smith's Garden Home
 6:00 Hometime
 6:30 Ask This Old House
 7:00 This Old House
 7:30 Tales From the Palaces
The Heritage Theme Park (See June 14 at 7:30 p.m.)
 8:00 **Queen & Country**
The Queen's Possessions (See June 14 at 8 p.m.)
 9:00 **Doc Martin**
Born with a Shotgun Martin and Louisa try to find ways to comfort their constantly wailing baby.
 10:00 **Inspector Morse**
Death Is Now My Neighbor Morse and Lewis investigate the mysterious deaths of two Oxfordshire neighbors murdered 24 hours apart — and with the same gun. Parts 1 and 2.
 (12 am - 6:30 am: CPTV All Night)

SUNDAY, JUNE 29

6:30 am Angelina Ballerina: The Next Steps
 7:00 Curious George
 7:30 The Cat in the Hat Knows a Lot About That!
 8:00 Signing Time
 8:30 Sci Girls
 9:00 Moyers & Company
 9:30 Religion & Ethics Newsweekly
 10:00 Independent Lens
The Powerbroker: Whitney Young's Fight for Civil Rights
 (See June 24 at 11 p.m.)
 11:00 Consuelo Mack WealthTrack
 11:30 To the Contrary
 12:00 The McLaughlin Group
 12:30 **All Things Connecticut**
Connecticut's Cultural Resources
 (See June 26 at 8 p.m.)



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- 1:00 Connecticut's Cultural Treasures**
(See June 26 at 8:30 p.m.)
- 1:30 Tales From the Palaces**
The Heritage Theme Park (See June 14 at 7:30 p.m.)
- 2:00 Queen & Country**
The Queen's Possessions (See June 14 at 8 p.m.)
- 3:00 PBS Previews: The Roosevelts**
(See June 17 at 8 p.m.)
- 3:30 American Woodshop**
- 4:00 Woodsmith Shop**
- 4:30 Built to Last**
- 5:00 Ask This Old House**
- 5:30 This Old House**
- 6:00 Doc Martin**
Born with a Shotgun (See June 28 at 9 p.m.)
- 7:00 The '60s in Connecticut**
(See June 26 at 9 p.m.)
- 8:00 Last Tango at Halifax**
Part 1 of 6. (See *Feature*, page 81.)
- 9:00 Masterpiece Mystery!**
Endeavour, Season 2: Trove (See *Feature*, page 81.)
- 10:30 Vicious**
Part 1 of 6. (See *Feature*, page 81.)
- 11:00 Antiques Roadshow**
Vintage Tampa (See June 23 at 8 p.m.)
- (12 am - 7 am: CPTV All Night)

MONDAY, JUNE 30

- 8:00 Antiques Roadshow**
Vintage Columbus Highlights include a trio of Albert Cheuret art deco clocks and a valuable Thomas Jefferson letter.
- 9:00 Antiques Roadshow**
Vintage Pittsburgh Appraisals include a Victorian sideboard.
- 10:00 Heroes: Connecticut During World War II**
Learn about some of the 2,500 men from Connecticut who were killed in action during World War II.
- 11:00 Doc Martin**
Born with a Shotgun (See June 28 at 9 p.m.)
- (12 am - 7 am: CPTV All Night)

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PARK PLACE

As the Connecticut state park and forest system continues to celebrate its centennial this summer—and with it, the beauty and majesty of our state's natural resources—it's always a bit hard to believe that a century ago, almost none of the forests and woods we enjoy today were standing. When the first colonists arrived from Europe in the 17th and 18th centuries, much of the state was cleared for farming, and when farming moved West, any trees that remained were burned as fuel in the mills and factories that dominated the landscape. Fortunately (for us), Theodore Roosevelt became President in 1901 and ushered in the environmental movement, and with it, a genuine—and long-lasting—nationwide effort to protect our woodlands. Consequently, we now have an abundance of forests, beaches, rivers, lakes and waterfalls that teem with wildlife and give us ample opportunities for outdoor recreation and nature appreciation.

By the Numbers

107: State parks 32: State forests
150,000+: Acres of state forest
121: Public boat launches
8 million: Annual visitors to state parks and forests

Key Moments in State Park History

1903: The state of Connecticut purchases 900 acres in Portland that would eventually become the Meshomasic State Forest, the first state forest in New England.

1913: The State Park Commission is formed.

1914: Albert M. Turner is hired as the first state park employee, and immediately embarks on an ambitious plan to acquire land for public use.

1920: Hammonasset Beach State Park opens and soon becomes the most popular park in the state, drawing thousands of revelers and generating the public interest that supports the rapid expansion of the state park system.

1994: Friends of Connecticut State Parks is formed, providing much-needed support and improving education, advocacy and public awareness for the state park system.

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